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Provisioner

APRIL 24, 1954

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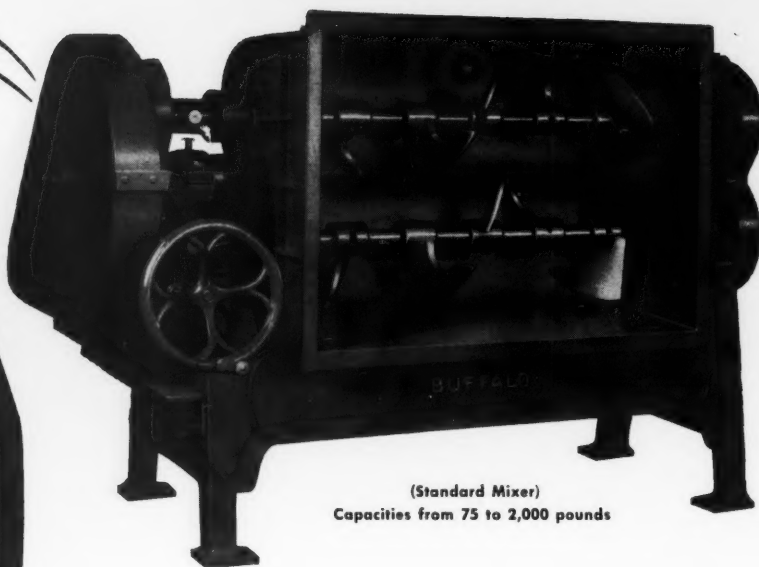
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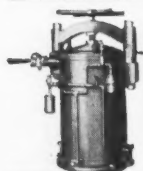
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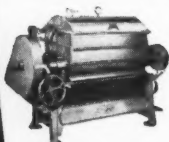
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THE NATIONAL
Provisioner

VOLUME 130

APRIL 24, 1954

NUMBER 17

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DAILY MARKET SERVICE

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ANNUAL MEAT PACKERS GUIDE

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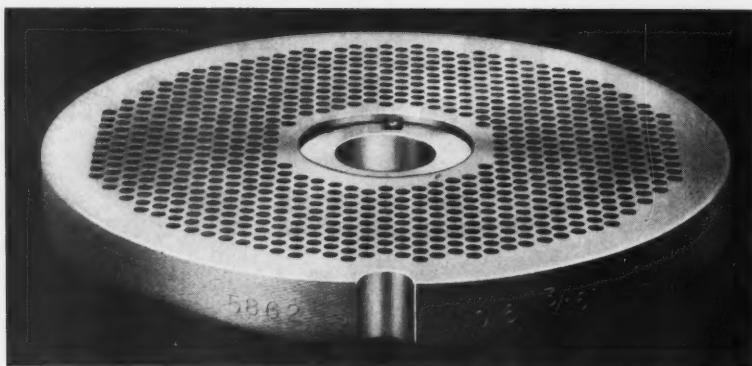
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LETTERS

A reader reports he has sent the NP editorial of March 20 on bonding packers ("How to Pay a Lot for Nothing") to his state's senators.

U. S. SENATORS EDWARD MARTIN and JAMES H. DUFF of Pennsylvania:

EDITOR THE PROVISIONER:

I agree heartily with the editorial by THE NATIONAL PROVISIONER, "How to Pay A Lot For Nothing."

While I am not a packer or a livestock dealer, I've done business with slaughterers, dealers and farmers for the past 50 years and in all my experience I seldom heard of any worthwhile number of dead beats among slaughterers or livestock dealers. I believe it would be difficult to find a set of men whose word is better than the word of the people who buy and sell livestock.

For instance, take the business transacted by people who trade at centralized stockyards where "open the gate" is a word of mouth expression meaning that the seller of livestock has agreed on a price with the buyer and the cattle go to the scales whether it be a \$100 or \$5,000 deal. Seldom have I heard a case where the men in the deal backed out or disagreed. In contrast take conditions in other lines of business where retailers buy goods and then cancel, even though goods may have been made up especially for that retailer, thereby causing losses to the manufacturer.

In the case of my former employers, the U. S. Leather Co., we paid high prices for hides in 1919, bought hides on the basis of shoe factory orders, paid cash for the hides to slaughterers and then, when the hide market slumped, many shoe manufacturers cancelled their orders leaving my former employers to hold the bag and caused them millions of dollars in losses.

I am happy to say that packers, livestock dealers, hide dealers, tanners, wool dealers and wool manufacturers are men whose word is good and whose ethics in business are second to none. Of course there are other lines too where the businessman's word is his bond.

I don't know who introduced Senate Bill 2404 but I hope that you'll frown on it because this administration was elected to get rid of waste and red tape and not to look upon business men as cheaters or profiteers. Maybe some isolated farmer was looking for something for nothing and got stuck, but that shouldn't make it necessary to indict these businesses or add expense or red tape.

Every farmer should know reliable outlets and, if he doesn't, he's a poor farmer.

S. H. Livingston

A Boston broker and tanners agent proposes to establish a single standard packer hide classification. He writes:

EDITOR THE PROVISIONER:

Our plan to standardize all packer hides is as follows:

"Premium" hides would consist of correct pattern and trim, first salted hides (using clean rock salt) containing at least 90 per cent unscored, uncut hides, balance to be billed as No. 2's at 1c per lb. reduction—cure 30 days and delivery, tare, etc. present packer standard. "Premium" hides would bring a premium of 5 per cent above the agreed contract base price.*

Grade "A" hides would consist of correct pattern and trim, first salted hides (using clean rock salt) containing 75 per cent to 89 per cent No. 1's, first 10 per cent No. 2's to be billed at 1c per lb. reduction, balance of No. 2's up to 25 per cent to be billed at additional 1c per lb. reduction—cure 30 days and delivery, tare, etc., according to current packer standard. This grade would bring the agreed contract base price.*

Grade "B" hides would consist of correct pattern and trim, first salted hides (using clean rock salt) containing 50 to 74 per cent No. 1 hides; No. 2's to be invoiced at 1c per lb. reduction—cure 21 days and delivery, tare, etc., current small packer standard. This grade would sell at a discount of 10 per cent below grade "A."*

Grade "C" hides would consist of hides not qualifying for grade "B" and would sell at a discount of 25 per cent below grade "A" flat for No. 1's and 2's.

This plan operates as follows:

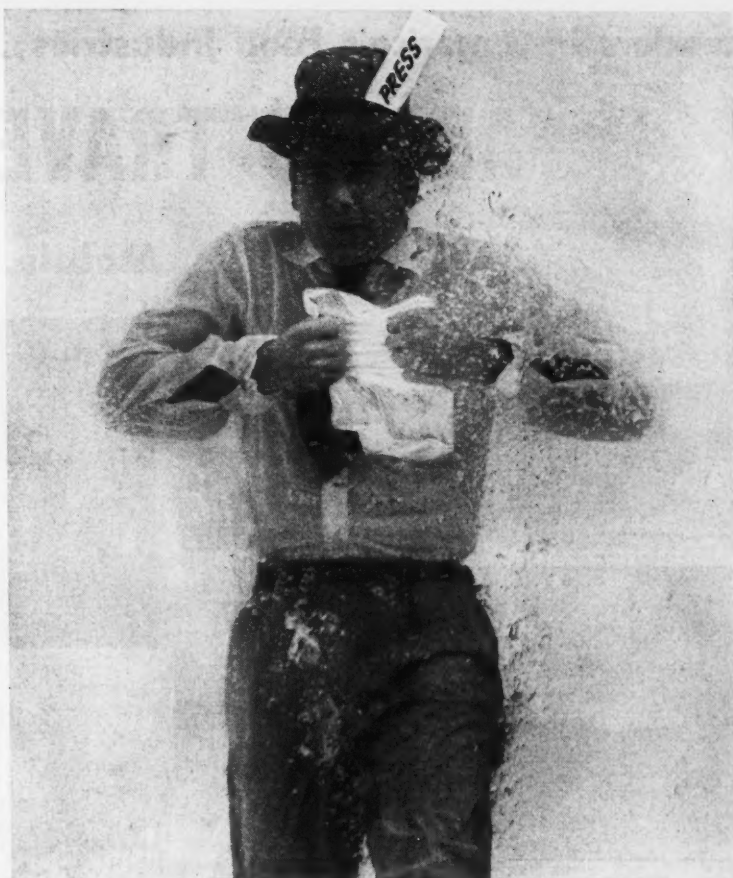
The agreed contract price is based on Grade "A" hides whether the merchandise belongs to big or small packers. If the hides should grade at least 90 per cent unscored, uncut hides and the terms of cure and delivery are met, then the hides would be invoiced at a premium of 5 per cent for "Premium" hides.

The theory behind this re-classification is this: It is essential that rawstock be improved as an important step to combat substitutes. A premium must be offered big and small packers as an incentive to produce more unscored and uncut hides. Moreover, small packers and big packers should have equal opportunity to obtain the same premium.

Starting immediately, in addition to carrying on our business on current standards, we will solicit offerings and accept orders from buyers on the basis of our single standard hide classification. We will thus find out whether tanners really want improved quality enough to pay for it and we will also ascertain whether packers who want top prices are willing to earn them by achieving top standards of take-off, cure and delivery.

*Grub allowance on grades "Premium," "A" and "B" computed separately.

Paul Simons
Simons Hide & Skin Corp.



Photographed underwater at Miami Beach by Reela Films

Roving Reporter makes Patapar underwater test

Newspaper reporters take nothing for granted when it comes to hot news. And this fellow dramatically proved to himself that Patapar Vegetable Parchment really does have an almost unbelievably high WET-STRENGTH. You can soak Patapar for hours and hours—you can even boil it—but it still stays strong.

PATAPAR RESISTS GREASE TOO

Patapar resists the penetration of fats, oils and grease just as effectively as it stands up in water. These qualities make it ideal as a food wrapper and for many other uses. And—Patapar is NON-TOXIC.

MEAT PACKERS USE IT IN MANY WAYS

Some of its uses: wrappers for hams, bacon, sausage, butter, pork loins, lard, margarine; ham boiler liners; box and barrel liners.

Patapar is furnished in sheets and rolls—plain or colorfully printed with your own design and brand name. For samples and more information write us telling the use for Patapar you have in mind.

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ARCTIC TRAVELER . . . the "Big Name" in Truck Refrigeration . . . is the *number-one* choice among the Meat Industry's "Big Names" engaged in transporting meats and meat products.



The ARCTIC TRAVELER unit is so simply designed and engineered that any competent garage mechanic can keep it in top working order . . . without the necessity of attending a special school to learn how!

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Not Why—But How?

THE LOW LEVEL of profits has been a subject for meat industry discussion for almost as many as the 63 years THE PROVISIONER has been in existence. Occasionally this problem fades out of the foreground for a year or two, but it reappears with nagging persistency and sometimes in frightening intensity.

There can be no doubt that the problem is especially acute today, and that many companies are finding loss to be the reality and profit to be an illusion.

We believe, however, that it is about time to stop describing and diagnosing the disease, explaining its existence and cataloging the ravages it has wrought. It is time to find a specific cure or cures.

We see no reason further to sell packinghouse management on the idea that it should do its job — which is to make money. Surely, by now, most packers must be suffering from a surfeit of statistics on the paucity of their profits, must shudder at the penny-pinched antiquity of their plants and equipment and must be well chilled by the indifference of bankers and investors and the threadbare patience of their own stockholders.

It is time to quit glancing backward over our shoulders to catch the low hisses and whines of those who believe there is something immoral about profits, and to quit turning around to explain to the whole world "why" we need more income; it is time to face forward and determine "how" we are going to make more money.

The "how" department is precisely where many discussions of the problem bog down—or veer off at an illogical tangent after some "whipping boy" or unrealistic scheme. To answer "how," management must use constructive imagination to make new and logical departures from a basis of established facts. To answer "how," management must carefully examine all its business practices to determine truthfully whether livestock is being bought at the lowest nickel, whether meat is being processed at the smallest possible cost, and product is being sold at the maximum fraction of a cent. To answer "how," management should also question many of the accepted principles which have apparently led packers into a morass of profit mediocrity.

No matter how gifted and able it may be, management alone cannot make the additional profits which are so urgently needed. Those profits must come from greater effectiveness in the efforts of all who buy, slaughter, dress, chill, cure, process and sell the products of the packinghouse, and from more efficient utilization of the tools of plant and equipment which the stockholders have furnished.

It is management's responsibility to tell the staff "how" the job should be done, and to furnish the drive for its accomplishment against all obstacles.

City Beef Expands Again



IN HEART OF Milwaukee's packinghouse district, the new cement block beef plant.

Streamlines beef kill and handling in new plant with built-in flow-through features



AUTOMATIC knocking, dumping pen.

A COMPACT, highly functional beef slaughtering plant has been constructed in the heart of Milwaukee's (Wis.) packinghouse district by City Dressed Beef Co. The new plant is the third in a series of expansions since the firm was founded by Albert Becker, president.

Built to conform to MIB standards, the waterproof cement block structure, measuring 167 by 96 ft., incorporates an orderly flow of livestock through the slaughtering, chilling and shipping cycle.

Animals arrive at the plant unloading dock via truck. A small holding pen feeds them directly into the Anco automatic knocking pen area. Animals are stunned with a small caliber rifle. The gate on the knocking pen is raised by a small portable hoist. When it

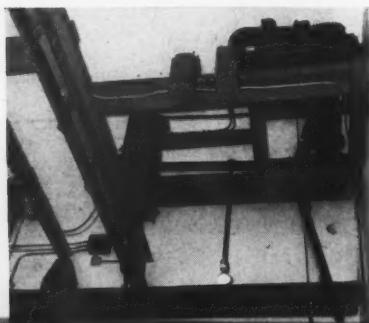
clears the frame, the steel floor, which is about 18 in. above the cement floor, tilts forward, dumping the stunned animal into the shackling area. The animal is raised to the bleed rail by an Anco automatic lander.

The bleed section is kept free of blood by a perforated half inch pipe which rings the perimeter of the area with a constant water spray.

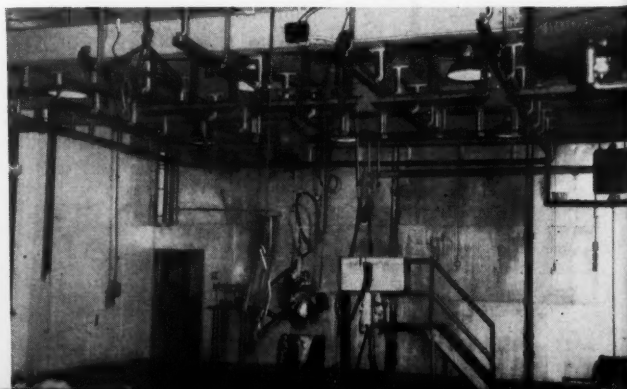
The company uses cradles on its two-bed beef kill floor. Portable electric hoists drop and lift the cattle as needed. Structurally, the kill floor utilizes a large, 30-in. I beam to support the weight of the lighter but longer precast roof-supporting steel beams. The large steel beam eliminated the need for a supporting pillar between the cradles and the half hoist areas.

Carcass splitting is performed by a

THE AUTOMATIC bleed rail lander.



FULL HOIST section of kill floor showing steel beam arrangement.



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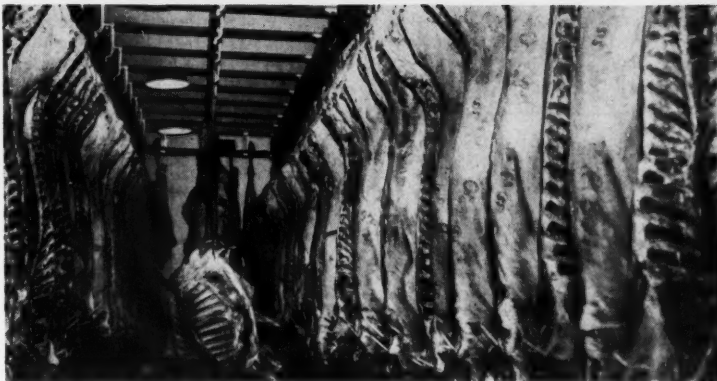
The



CARCASS splitting with power saw.



REMOVING the viscera into waiting buggy.



PARTIAL VIEW of the well-lighted, seven-rail cooler. Capacity is 300 head.

Best & Donovan saw which is shunted from bed to bed by means of a straddling rail carriage. The carriage, which supports the Thor balancer to which the saw is mounted, has a trolley frame with three wheels. As the frame is moved along its sectional trackage, which is necessary to allow forward movement of carcasses on full hoist rails, at least two of the wheels of the carriage engage the sectionalized railing which runs at right angles to the full hoist rails. The arrangement permits the splitter to move the saw to any position at the full hoist stations.

The various coolers and the kill floor are finished in portland cement plaster. The cement floor has a carborundum finish which roughens it slightly. Milton Becker, plant manager, said the floor has virtually eliminated all the slippage problems encountered in the former plant. The new floor does not increase cleanup work. It has about the same mildly rough surface as a concrete floor that has been in use for some time.

Comfort heating on the kill floor is provided by two Trane unit heaters.

The split carcasses pass a portable

washing and shrouding stand on the way to a Howe scale and then move into the hot chill cooler.

Viscera is moved via buggy to the inedible room where it is prepared for pickup by an outside renderer. The plant's hides are also collected in this room and held for shipment to its hide cellar in another building.

Fancy meats and the heads are worked up on Globe tables and trucks.

The hot carcass chill cooler, with a capacity of 100 head, is refrigerated with Gebhardt units which maintain 85 per cent relative humidity for faster heat transfer. The holding cooler, with a 300-head capacity, is also chilled by Gebhardt units which purify and clean the air. Butcher Boy doors are used in the plant's various coolers.

Carcasses from the main cooler move either to one of the plant's two truck loading docks or to the smaller boning room.

The engine room of the new plant is equipped with two, 35-ton Vilter compressors, a Howe shell and tube condenser and liquid receiver. All refrigeration lines are covered with Foamglas insulation.



THE OFFICIALS: Albert Becker, president of new beef plant, and . . .



MILTON BECKER, the general manager.

On the heating side is a Bison gas-fired boiler and a Bell & Gossett instantaneous hot water heater. Milton Becker states that this small tubular heat exchanger furnishes the plant with all the hot water it needs and has held to a minimum the space required. Original plans called for the installation of a 500-gal. hot water storage tank which the unit replaced. All hot water and steam lines are insulated with asbestos covering.

To avoid risk of accident when fuses are changed, the fuse box has safe container type fuses. To be replaced,



THE REFRIGERATION side of the engine room with gas fired boiler at left.

a spent fuse has to be removed from an insulated container which first must be removed from the electric fuse box.

Architect for the new building was

Carl Ames, Milwaukee. Albert Becker related that plans were drawn with the thought of permitting orderly expansion at some future date in either kill or by-product activities.

California Rates Own Inspection Service Tops

California takes more active interest in assuring the public of a wholesome red meat supply than does any other state, in the opinion of Dr. Arthur G. Boyd of Sacramento, assistant state director of agriculture, as expressed in a talk to the 13th annual convention of the Pacific Dairy and Poultry Association, at Coronado.

Dr. Boyd spoke specifically concerning the state meat inspection service administered by the Bureau of Meat Inspection, Division of Animal Industry, California Department of Agriculture, under an appropriation from the state general fund. At present, the speaker said, 318 establishments are operating under state meat inspection, 87 under state-approved meat inspection and 119 plants are under federal meat inspection.

Reporting that 110 meat inspectors are regularly employed by the state, Dr. Boyd said that a meat inspector is assigned to each establishment and no part of the establishment may operate without his supervision and approval.

"California meat inspection is financed through money from the general fund of the state appropriated for that specific purpose by the state legislature. The budget item for the current year for meat inspection is \$715,000. The cost of the service to the taxpayer is about $\frac{1}{4}$ c per pound," the speaker explained.

Dr. Boyd pointed out that high standards of sanitation are required in all state-approved meat inspection plants and that slaughtering and meat processing can be performed in a sanitary manner only when the plant is properly constructed, equipped and maintained. Under other conditions, the re-

quired sanitary standards would not be achieved.

"Plant sanitation is considered essential in modern meat inspection," Dr. Boyd declared. "This phase of meat inspection includes scrutiny of location, plan, specifications, remodeling, additions and equipment of meat processing plants. Frequent inspections are given to the entire premises, including buildings, drainage, water supply, ventilation, refrigeration and the methods used by employees."

Investment Experts to Study Packing Industry

Investment experts of the nation's largest banks, insurance companies, investment trusts, pension funds, endowments and securities firms will study the meat packing industry during the convention of the National Federation of Financial Analysts Societies May 17-20 in the Palmer House, Chicago.

A field trip will take the analysts on a tour of the plant of Armour and Company, followed by a tour of the stock handling facilities of the Union Stock Yards and Transit Co.

F. W. Specht, president of Armour and Company, will discuss the company's recently announced modernization program for the Chicago plant. William Wood Prince, president, and Charles S. Potter, vice president of the Union Stock Yards and Transit Co., will explain the functioning of the stockyards. The investment men will be luncheon guests of Armour in the Saddle and Sirloin Club.

More than 700 analysts from all parts of the United States and Canada will attend the convention.

Wilsil Profits Drop to \$25,259 from \$234,806

The annual report of Wilsil, Limited, Montreal, for the year ended January 2, 1954, states that results, while far from satisfactory, were realized in a period of difficulties. The net profit after provision for income taxes and depreciation amounted to \$25,259, equal to 18c per share, compared with net profit in 1952 of \$234,806 or \$1.73 a share. Earned surplus was reduced to \$132,421.

Operating profit in 1953 amounted to \$154,415, compared with \$607,192 in 1952. Depreciation charges totaled \$112,656, as against \$98,886, and net income tax, \$16,500, compared with \$273,500 in 1952. Current assets amounted to \$3,031,129 at the end of the fiscal period. Current liabilities totaled \$407,519.

Harry Gillham, vice chairman, and A. R. Duckett, president, said that there were a number of factors which had an adverse effect on the operating results of the year. These were: surplus supply of beef combined with a decline in selling prices and no profitable export demand; decrease in the number of hogs available for slaughtering, substantial increase in the cost of hogs, and consumer resistance to retail prices for all pork products; lower selling prices for tallow which through the year were lower than for many years past, and continued increase in the cost of materials, supplies and wages.

Sausage Law Amended

Some slight changes have been made in the Michigan sausage law by the state legislature. Section 2 of Act No. 228 of the Public Acts of 1952 has been amended to read (additions in italics):

"The total percentage of moisture in the finished product shall not exceed 65 per cent. The total percentage of protein shall not be less than 12 per cent: *Provided, however, that in the case of sausage made exclusively of pork, pork sausage, breakfast sausage or roasted sausage, the finished product shall not contain more than 50 per cent of fat by chemical analysis, the equivalent to 45 per cent of trimmable fat, and shall not contain added water or ice, that is water or moisture of greater content than found normally in the meat itself.*"

Packer Feeding Hit

Packer feeding of livestock was called "the Number one threat to our industry" by Martin Domke, feeder of Greeley, Colo., at the recent regional meeting of the Colorado Cattlemen's Association in Fort Collins.

Macky McAlpine, rancher of Redwing, Colo., defended the practice, pointing out that a packer must have a uniform flow of cattle.

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deliver hour-saving power
that saves you money, too!



New Chevrolet trucks bring you great new engine power in every model—from light-duty pickups to heavy-duty tractors. And this new power means important savings of both time and money on the job!

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That's because new Chevrolet trucks permit you to maintain faster schedules *without* driving at higher maximum road speeds. Thanks to greatly increased acceleration and hill-climbing ability, you can save time where it counts. Instead of trying to make up for lost time, you actually cut down the time lost at traffic lights and on steep grades.

YOU SAVE PLENTY ON OPERATING COSTS

New Chevrolet trucks bring you high-compression power that saves you money every mile. All three great

engines—the "Thriftmaster 235," the "Loadmaster 235" and the "Jobmaster 261"* deliver greater horsepower *plus* increased operating economy. In addition, the mighty "Jobmaster 261" engine reduces the need for operating in low gears on heavy-duty jobs. As a result, you shift gears less . . . save more on gas.

Now's a good time to see your Chevrolet dealer about a time-saving, money-saving truck. . . Chevrolet Division of General Motors, Detroit 2, Michigan.



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ON ANY JOB!**

CHEVROLET ADVANCE-DESIGN TRUCK FEATURES

DUAL-SHOE PARKING BRAKE—greater holding ability on heavy-duty models. **NEW RIDE CONTROL SEAT**—eliminates back-rubbing. **NEW, LARGER UNIT-DESIGNED PICKUP AND PLATFORM STAKE BODIES**—give increased load space. **COMFORTMASTER CAB**—offers greater comfort, convenience and safety. **PANORAMIC WINDSHIELD**—for increased driver vision. **WIDE-BASE WHEELS**—for increased tire mileage. **BALL-GEAR STEERING**—easier, safer handling. **ADVANCE-DESIGN STYLING**—rugged, handsome appearance.

*Optional at extra cost. Ride Control Seat is available on all cab models, "Jobmaster 261" engine on 2-ton models, truck Hydra-Matic transmission on 1/2-, 3/4- and 1-ton models.

"BOSS" Patented Carcass Dropper speedily positions carcass for siding.



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BEEF KILLING EQUIPMENT

Proud of your beef department crew? Want to show them some extra consideration? Install BOSS Balanced Beef Handling Equipment and do yourself a favor, too!

BOSS Equipment is strong and safe. BOSS Equipment is swift and sure. BOSS Equipment is balanced.

Investigate the idea now! We will be glad to explain the many exclusive features and patented devices which co-operate to make BOSS Beef Killing Equipment first choice among the men who use it.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

"BOSS" Landing Device for smooth and sure transfer of animal from hoist to rail.

"BOSS" Knocking Pens, single or tandem, position animal properly and deliver it to hoisting location without manual assistance.

"BOSS" Beef Hoists use standard, brake type motors, and are offered in 5 H.P. and 7 1/2 H.P. motor sizes. There is also a special hoist which uses a 3 H.P. motor.

"BOSS" Beef Headsplitter No. 424 PATENT PENDING.

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CINCINNATI 16, OHIO

What's the Future for Beef Bacon?

NP study reveals
product on increase
in local areas with
some major packers
preparing for
widespread distribution

IS "beef bacon" here to stay? Will it soon be demanded by housewives throughout the nation as a substitute for higher priced pork bacon or as a product in its own right? Will the demand hold up when pork prices recede? Should you go into production?

A survey by THE NATIONAL PROVISIONER produced no flat predictions about the future of "beef bacon," or "breakfast beef," which now is being merchandised on a limited scale by The Rath Packing Co., Waterloo, Iowa, and several smaller concerns. Two other national packers, Armour and Company and Wilson & Co., Chicago, plan to introduce the product in 1-lb. packages in the near future and now are working on package designs.

One point stands out. Despite the great amount of national publicity received by the product over the past few months, packers do not feel they are hitching on to any "gravy train." But then "gravy trains" are unknown in the meat industry. It's up to each packer to weigh the potential and decide.

"Sliced Breakfast Beef for many years has been produced as a so-called kosher product. There isn't anything particularly new or revolutionary in this product and the reason it has gained some prominence at the present time is because of the favorable price relationship between sliced cured smoked beef and sliced cured smoked bacon," said L. H. Schnuth, advertising manager of The Rath Packing Co.

"At the present time we are only marketing breakfast beef as far as our supply will allow us to extend it. It takes a good quality beef to make this beef bacon, and there is a relatively low yield out of the raw material which makes for a definite supply problem. Because of this supply problem, we

have not been too aggressive in merchandising this product.

"We do not believe that this product will have any noticeable effect on the pork bacon market."

Breakfast beef is being sold by The Rath Packing Co. only in ½-lb. packages. It was successfully test-marketed first in the Denver division of Safeway Stores, selling at 35c compared to 45c for a similar ½-lb. pork bacon package.

Although a small Nebraska packer touched off the current national interest in beef bacon, Denver, home of the American National Cattlemen's Association, seems to be the springboard of the excitement. The Broken Bow Packing Co., Broken Bow, Neb., after experimenting with beef plates for a year, perfected a curing process and began marketing "Sandhill Beef Bacon" in its immediate area last September during the record cattle marketings. Four months later, Broken Bow reported that its beef bacon had been outselling pork bacon four to one and the firm could not keep up with the demand (see THE NATIONAL PROVISIONER of December 26, 1953).

Beef bacon's acceptability by the non-pork-eating market and less shrinkage than most pork bacon were among the reasons given for its popularity.

Another small Nebraska packer, Loup Valley Packing Co., Loup City, began marketing the product in that vicinity last November 15 and also reports that beef bacon "is being purchased in preference to pork bacon by housewives week after week." According to the

company, each new customer has his own reason for liking beef bacon and they vary. "It is not a substitute for pork bacon in that it has a taste and texture exceptional in itself."

Cattlemen Enthusiastic

Beef bacon got its biggest hand at the January convention of the American National Cattlemen's Association at Colorado Springs, where it was introduced to the beef growers by the Broken Bow Packing Co. The cattlemen, resolved to boost beef consumption in this country to bolster the cattle market, immediately became volunteer spokesmen for the product. Some have pointed to a higher protein content since beef bacon is meatier than the usual pork bacon.

The Lindner Packing & Provision Co. and the K & B Packing Co. of Denver also are producing beef bacon.

"We are convinced that the only way to put out this product is to make it good," said H. G. Potts, Lindner sales manager. "We are using only the first four ribs of the navel end piece and we are fattening it down so that our product is not running too fat."

"The result is we are only getting a very small percentage of the beef plate for our beef bacon. There is, undoubtedly, a little better value on the beef plate as a result of making beef bacon but we cannot say just how much this is at the present time since we just started to make the product. Our product is moving out and repeating nicely."

"Our ideas are that the only way to keep this product on the market at



Rath sells its beef bacon
in this smart new package.

EXTRA

Announcing
new food-grade

dbpc®

antioxidant



all times is to make it good, and in this way we feel that it will continue to sell even after the price of pork bacon recedes."

Sam Sigman of the K & B Packing & Provision Co. said that his company first cured beef bacon 18 years ago but has been producing it for only the past several months with the dry-cure process that makes beef bacon virtually indistinguishable from pork bacon. K & B, according to Sigman, is buying all the plate available to fill the anticipated demand for its "Beef-D-Lite." Plate prices have gone up several cents a pound, boosting the average price per carcass by about \$1.50.

Beef bacon was featured by a number of stores in the Denver area during a two-day period late last month. The Colorado Cattlemen's Association then made a survey of the participating stores in Denver, Pueblo, Canon City, Colorado Springs, Grand Junction, Walsenburg and Greeley and found that they were sold out in an average of three and one-half hours, according to Dave Rice, jr., secretary of the association.

While Armour and Company isn't quite ready yet to put its breakfast beef on the market, the company did furnish the product to a San Antonio hotel for introduction during the March convention of the Texas and Southwestern Cattle Raisers Association in that city.

It was very well accepted by the general public as well as by the cattlemen, according to C. W. Hall, chef of the Gunter Hotel.

How a Chef Sees It

"During the convention," Hall said, "we ran a flyer on our menu which was 'Choice of juice, two eggs with three strips of beef bacon, hash brown potatoes and coffee for \$1.' It was well received. A great many tried it out of curiosity. We still get requests for it every day.

"The bacon is similar in taste to pork bacon; I find that it is a little tougher when crisp. The bacon we used ran around 18 strips to the pound for 65c, or a cost of under 4c per strip. I feel that it will be a success and will give pork bacon a lot of competition. It surely will give the cattlemen more money for their beef."

Hall said that the cattlemen are creating additional interest in the San Antonio area by the use of television and radio but the product is not obtainable locally yet. The Gunter Hotel has its order in.

Whether beef bacon will become a product in its own right remains to be seen. A packinghouse expert in Chicago, given some to sample, took it home and his wife cooked and served it without noticing any difference from the usual pork bacon. Other opinions vary from "excellent" to "a poor imitation of pork."

Wanting to try at least the kosher variety of beef bacon, the NP reporter asked for this product at several Chi-

cago retail stores. Only one retailer sometimes carried the kosher product, which he said tastes like "corned beef," and he hadn't had any in stock for weeks.

Other individuals to whom beef bacon was mentioned immediately expressed an interest in buying the product—at least once. The cattlemen, who have launched a drive to double beef consumption in the next ten years, hope consumers get that chance and come back for more. If nothing else, it's worth looking into.

Cities Boost Charges For 'Special' Sewage

An increasing number of cities are setting rates for industrial sewer service charges on the basis of the bacteriological and chemical composition of the sewage, according to announcement by the American Public Works Association.

Industries that discharge large quantities of highly concentrated sewage into the system thus pay higher rates than users that discharge diluted industrial wastes, which are less costly to treat.

Cities which have set such special rates are listed as including: Fayetteville, Ark.; Palo Alto, Redwood, Santa Cruz, Stockton, and Woodland, Calif.; Colorado Springs and Grand Junction, Colo.; Tipton and Kokomo, Ind.; Cedar Rapids, Charles City, and Fort Dodge, Ia.; Traverse City, Mich.; Detroit Lakes, Minn.; Circleville and Toledo, Ohio; Grants Pass, Ore.; Newberry, S. C.; Rush, Weslaco, Corpus Christi and Texas City, Tex.; Winchester, Va., and Madison and Shawano, Wis.

The rate schedule adopted by Madison is an example of one method currently in use to allocate more evenly the cost of treating wastes discharged into the municipal sewage system. Madison's rate provides that users pay from 20 to 50 per cent as a surcharge above the normal bill if their sewage contains a specified degree of pollution, measured in terms of state chemical and bacteriological factors.

In addition, the ordinance carries a provision that prohibits the discharge into sewers of any substance that adversely affects the operation of the system.

49th AMI Annual Meeting Set for October 8-12

The 49th annual meeting of the American Meat Institute will open October 8 at the Palmer House in Chicago with section meetings as the first order of business, the AMI has announced. The section meetings will occupy Friday and Saturday, October 8 and 9.

General sessions, with speakers of outstanding reputation, will be held Monday and Tuesday, October 11 and 12. The annual dinner is scheduled for Monday evening.

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Protein Is Key to World Food Balance—IIT Expert

Both extremes of the food problem—shortages and surpluses—probably would disappear soon if the world made better use of high quality protein foods.

The opinion was expressed by Prof. Milton E. Parker, director of the food engineering department at Illinois Institute of Technology, Chicago, in an article in the April 14 issue of *The Journal of Agricultural and Food Chemistry*.

"There is increasing evidence that our world food shortages are, in reality, shortages of protein with the proper nutritional qualities," Parker pointed out. The high quality proteins are animal produced, such as meats, fish, milk, and eggs, while vegetables produce relatively poorer quality food protein, he explained.

"The time is rapidly approaching when food protein will prove the controlling economic constituent of our foods. The pressure of population alone will force it," Parker said in suggesting that the protein deserves more careful appraisal to establish its chemical, physical and commercial values.

C. of C. Urges Congress To O.K. Business Census

The Chamber of Commerce of the United States urged Congress to provide for national censuses of manufacturers, mineral industries and distribution and service trades at the earliest possible time because "economic intelligence was never more essential to a successful functioning of a competitive private enterprise than today."

As matters stand, the law requires that these censuses be taken in 1954 on 1953 data, but necessary funds were not appropriated in the last session of the Congress.

"It is now too late to take the censuses on the existing schedule," the Chamber said in a statement to a House Post Office subcommittee. "The bill before you (H.R. 8487) merely recognizes this situation and amends the authorizing legislation so as to provide for the taking of the censuses in 1955 on 1954 data."

'Cangaroo' in the Offing

A group of American businessmen is planning to can Australian kangaroo meat and sell it as dog food in the United States, the *Sunday Telegraph* has reported. It said the businessmen plan to call the new pet food, "Cangaroo."

Baby Food Production

The National Canners' Association reports that 1953 production of baby food included 32,824,292 dozen containers of strained meat products and 14,704,950 dozen of chopped meat products.

Group to Tell Progress In Brucellosis Fight

The nation's human and livestock health will be the focal point of the 1954 annual meeting of the National Brucellosis Committee to be held Thursday, May 13th, in the Chicago Room, LaSalle Hotel, Chicago, beginning at 9:30 a.m.

Veterinary and human medical specialists, together with leaders in the field of livestock, dairy production and the agricultural press, will occupy the one-day event with timely discussions and action planning designed to reduce the plague of brucellosis (Bang's Disease) in the beef, dairy and swine herds in the country.

Headlining the meeting will be an up-to-the-minute panel discussion by livestock and medical experts on the control and eradication of the disease. The panel will include: Dr. C. D. Van Houweling, director, Livestock Regulatory Programs, USDA; Dr. R. J. Helvig, assistant chief of the U. S. Public Health Service; E. G. Huffer, milk sanitarian, Illinois State Department of Public Health; W. E. Winn, president, Pure Milk Association; J. B. Nance, secretary, National Hampshire Association, and T. F. Arnold, American National Cattlemen's Association. The featured speaker will be Dr. A. K. Kuttler, USDA, who will review individual state disease eradication programs.

The National Brucellosis Committee is affiliated with Livestock Conservation, Inc.

Packer Safety Contest Frequency Rates Improve in February

The safety records of meat packers participating in the National Safety Council's packing industry safety contest showed an improvement during February. Of the packers reporting, 51 or 60 per cent had perfect no accident safety experience during the month. Of these plants, those which worked the largest number of no lost time accident manhours were Swift & Company, National Stock Yards; Kingan, Inc., Indianapolis; and Swift's Fort Worth plant.

The February rate for the contestants was 6.22, down from January's 10.07, a drop of 38 per cent. The cumulative eight month frequency rate for all the contestants was 9.19, down slightly from the seven month cumulative rate of 9.20. This year's February frequency rate was down 33 per cent from the like month last year and the cumulative eight month rate was down 11 per cent from a year ago.

In Division I, Group A, the large slaughtering and meat packing plants, the February frequency rate dropped 29 per cent to 6.85 from the January rate of 9.74. The cumulative eight month frequency rate for the group was 7.04, up 3 per cent from the like period last year. Leaders in this group were Swift's Fort Worth plant with 1.14, followed by Kingan's Indianapolis plant with 2.08 and St. Louis Independent Packing Co., with 3.01. Of the 15 contestants in this classification, 11 or 73 per cent had a cumulative rate below 10.

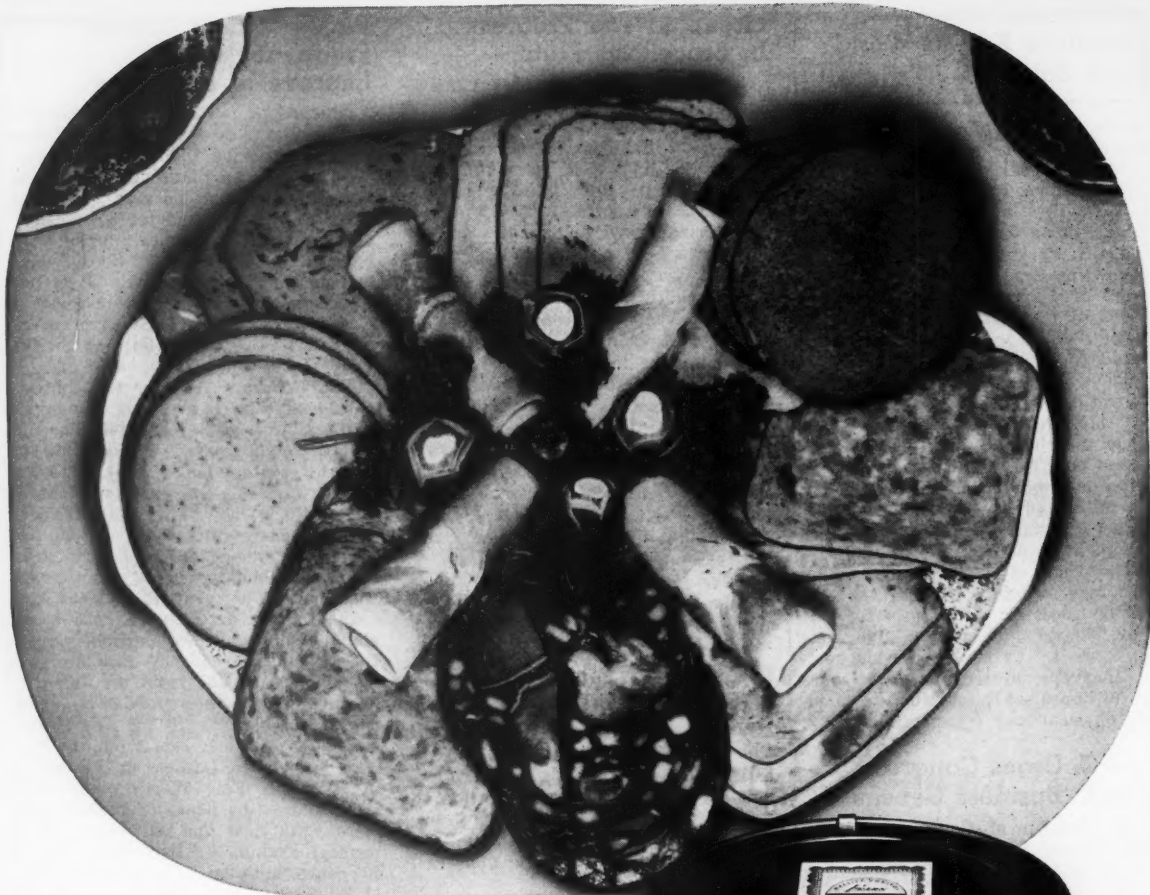
In Division I, Group B, the medium-sized slaughtering and meat packing plants, the frequency rate for February was 3.53, down from January's 8.77, a drop of 59 per cent. The cumulative rate for the eight month period was 7.04 as compared with 7.55 for the seven month period. The eight month rate was down 21 per cent from the like period last year. Leaders in this group were Wilson & Company, Inc., Los Angeles, with 0.73, followed by Iowa Packing Co., Des Moines, with 1.50, and Wilson's Oklahoma City plant with 1.90. In this grouping of 22 plants 15, or 68 per cent, had cumulative frequency rates below 10.

In Division I, Group C, the smaller slaughtering and meat packing plants, the rate for February was 7.56 as compared with 11.80 for January, a drop of 35 per cent. The eight month frequency rate for the group was 9.80 as compared with the seven month rate of 9.94. The eight month rate was down 42 per cent from the like period last year.

In this group five plants still had perfect no lost time accident records for the eight month period. They are Swift units at San Antonio, Texas; Scottsbluff, Neb., and Perry, Iowa, and Corkran, Hill & Co., Inc., Baltimore and Plankinton Packing Co., Menominee, Mich.



LATEST CREATION for baby's ready-to-wear spring and summer wardrobe, Hi-Diddle diaper is being featured by Swift & Company as premium in "National Baby Week" promotion. Diaper print is of same animals that appear on Swift's Meats for Babies labels. Printed diapers ordinarily retail for about 60c each, but mothers can get them by mailing 35c plus a label from firm's Meat for Babies or Egg Yolks for Babies to Swift & Company, Chicago. Swift message is being carried in 88 consumer publications and window posters, over-the-wire banners and shelf strips for point-of-purchase display by participating dealers.



BOOST "COLD CUT" SALES

with the all-purpose flavor-booster . . . Fearn's
"C" Seasoning for sausages, loaves, canned products

Here's the *properly-balanced* seasoning that more and more packers are turning to for increased sales.

Fearn's "C" Seasoning is especially designed to enhance the over-all flavor of a wide variety of meats. For example: wieners, bologna, liver sausage, minced ham, pickle and pimiento, chicken, veal and all other loaves—canned meats, stews, soups, canned chicken and other specialty products.

Fearn's "C" Seasoning gives processed meat products a rich, full-bodied flavor, because, among its several ingredients, it contains the *proper level* of monosodium glutamate. Thus, it brings out the hidden flavors of the meat—and skillfully steps them up through an appealing, properly-balanced blend of seasoning! Economical to use. Make a test run soon.

Fearn's "C" Seasoning meets B.A.I. requirements.



Like all Fearn products, "C" Seasoning carries a coded Fearn Quality Control Certificate on every shipment made to you.

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QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS

W. H. Soutter to Retire May 1 as Swift Secretary

William H. Soutter, secretary of Swift & Company, Chicago, will retire May 1, completing one of the longest service records in the history of the company. His service will span nearly 52 years.

Soutter is the only remaining employee who began work when the founder of the company, Gustavus Franklin Swift, was still active in the business. Swift died the next year.



W. H. SOUTTER

Soutter started as a messenger boy in Chicago during summer school vacation in 1902. He was 14 at the time. He first applied for a job on July 5 of that year, but the company's general offices had burned down the day before. He came back later and went to work running errands for the jobbing and provision department.

From 1905 until 1916, Soutter was in the office of Louis F. Swift, eldest son of the founder who succeeded his father as president of the company in 1903. During these years he was given increasing responsibility until in 1916, at the age of 28, he was appointed assistant secretary. He became secretary in 1942.

In the years covered by his service, Swift & Company has grown from what would today be considered a moderate sized business to one of the nation's largest companies. In 1902 sales amounted to \$200,000,000 compared with more than \$2,500,000,000 last year. There were only 4,250 shareholders then compared to 65,000 today. Soutter has been intimately connected with the great expansion in capital requirements to finance this tremendous growth.

His plans for retirement include giving more time to his hobbies, fishing and stamp collecting, and his civic interests. He is active in the Boy Scouts and serves on the Stock Yards District committee. He is also chairman of the finance committee of the British Old Peoples' Home of Brookfield, Ill., and is a member of Boulevard Lodge No. 882, A.F. & A.M. He has been an active member of the American Society of Corporate Secretaries.

Morris, Hamilton Retire From John J. Felin & Co.

The retirement of two senior executives of John J. Felin & Co., Inc., Philadelphia, was announced by Wells E. Hunt, president, at the annual meeting of stockholders.

The two executives, whose retirements became effective April 5, are E. J. Morris and James Hamilton. Morris had served as treasurer of the meat packing firm since 1938, and Hamilton had been manager of the Pleasantville (N. J.) branch since 1940. Before joining the Felin organization 16 years ago, Morris was president of the Dunbar Corp. and the New Haven and Dunbar Railroad. Previously he had spent 28 years in the banking business.

Charles J. Datz, a vice president of the company, has been elected treasurer to succeed Morris. Other officers of the company are: E. J. Libert, vice president, and Walter J. Phelan, Jr., secretary.

The following members of the board of directors were re-elected: Charles J. Datz, William J. Donahue, James T. Dooley, Carl W. Fenninger, Joseph E. Haenn, Wells E. Hunt, Frank H. Mancill, Collins E. McGovern, Gerald Ronon and D. Howard Silcox.

Two Named to AMI Board

W. S. Marks, owner of the W. S. Marks meat packing firm, Woodland, Calif., and Bertram C. Tackeff, vice



B. C. TACKEFF



W. S. MARKS

president of New England Provision Co., Inc., Boston, have been named to vacancies on the board of directors of the American Meat Institute, Chicago.

The Marks firm has been a member of the AMI since 1942, and New England Provision Co. has been a member since 1935.

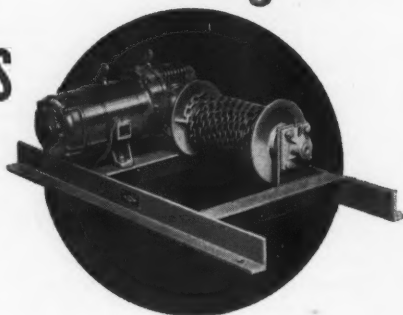
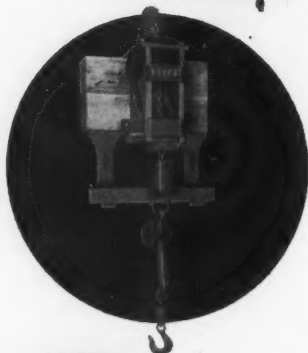
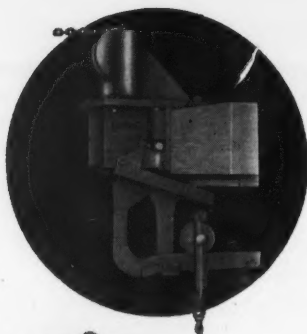
A Corporation Now

Olson Meat Products, Inc., has been incorporated in Buffalo, N. Y., with Walter A. Olson, John A. Olson and Leah G. Olson as principals.



HUGE NEW PAINTED bulletin on the lawn of Jackson Packing Co., Jackson, Miss., is a standout, passersby agree. Sign boasts 3-D cutouts of company products in natural color and is the only 3-D board in Jackson. Products will be changed from time to time to feature other Magnolia brand items, according to John H. Boman, company president, who is shown standing (lower right) in front of sign to dramatize the size.

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Inefficient, unwieldy, undependable handling equipment can be a real bottleneck and a constant drain on the profits in your plant. You can change all this with Dupps handling equipment. All Dupps handling equipment is tested thoroughly under actual plant conditions to assure its complete efficiency.

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MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

PERSONALITIES
and Events
OF THE WEEK

►K. A. Danstron and Gus DeVos have purchased the half-interest of William McBroom in the Irish & McBroom Packing Co., Eugene, Ore., Lawrence Patrick, partner in the business, announced. The plant, which has some 25 employees, does custom slaughtering, cures and smokes meats and sausage and handles fresh pork, beef, veal and lamb. Patrick said plans to enlarge the capacity of the plant are being considered.

►Terry K. (Ted) Carney, who served with the John E. Staren Co., Chicago brokerage firm, since 1948, died early this week in Chicago. A veteran of many years in the industry, Carney was with Oscar Mayer & Co. for seven years before joining Staren and, prior to that, served with Swift & Company in Chicago and Detroit. Survivors include the widow, Helen, and a daughter.

►The 70th anniversary of the Rueckert Meat Co., St. Louis purveyor, was to be celebrated this week end with an employees' banquet on Saturday and an open house Sunday for customers and friends of the firm. Oldest meat company in St. Louis



GORGEOUS GEORGE? Not really, but costume won first prize as "most original" when worn by Carl Rothschild, secretary-treasurer of M. Rothschild & Sons, Inc., Chicago beef boner and sausage manufacturer, during costume party at a Tucson (Ariz.) ranch. Made by Mrs. Rothschild, shown admiring the creation, costume consisted of longies used in horseback riding, dyed purple, with trimmings made from party headgear and a mop head for a wig. Son, Jeff, is presenting his father with the first-prize cup. Family spent a month at the ranch.

that had its origin in selling to restaurants and one of the oldest of its type in the firm was founded by Beckert in April, 1884. Beckert, an, headed the firm from 1921, when the founder retired, until 1951 when he retired and Marcus A. Feldman took over the active management.

►J. A. Scott, assistant sales manager at G. H. Hammond Co., Chicago, since 1951, has been named sales manager of the White Provision Co. plant in Atlanta, Ga. Both are Swift & Company subsidiaries. Scott began with Swift in Dayton in 1933 and was transferred to the Hammond plant in 1941. He succeeds C. E. Buzard in Atlanta.

►J. L. Olson, vice president of Geo. A. Hormel & Co., Austin, addressed the Calhoun County Beef Producers, Rockwell City, Iowa, at a dinner meeting this week.

►Armour and Company has been awarded a permit to make alterations to its building at 1490 William st., Buffalo, N.Y., at a cost of \$40,000.

►Frederick H. Wagner, jr., vice president in charge of sales for the Jamison Cold Storage Door Co.,

Hagerstown, Md., died at Hagerstown on April 7. He had been with the firm for 14 years.

►Frank B. Wise, secretary-treasurer of the National Renderers Association, has been granted a 60-day leave of absence, effective April 12, for rest and recuperation, John Hamel, jr., president, announced.

►Joseph T. DeRose will retire on pension May 1 as a chemist in the physical testing section of Swift & Company's research laboratories, R. C. Newton, Swift vice president, announced. DeRose joined the company in 1908, starting in the research laboratories 46 years ago when Swift's research organization was only 12 years old. He worked on a variety of laboratory projects, starting with fats and oils research. For many years he has specialized in the testing of adhesive products, supplies and gelatin.



J. T. DeROSE



MEETING TO PLAN program for the National Safety Congress in October, members of the executive committee, meat packing section, the National Safety Council, were guests for the day at John Morrell & Co. plant in Ottumwa. Forthcoming Congress again will feature presentation of NSC safety contest awards.

Martin Cernetisch, Morrell safety director, took the group on a plant tour, permitting members to compare with their own safety practices those employed in the major Morrell slaughtering, cutting and product processing departments. A major project formulated at the meeting was a series of 30-frame color film strips with sound that will detail in a job-by-job presentation the safety techniques and protective equipment peculiar to each station in various packinghouse departments. It is planned to have 11 such films for eventual distribution. The development of these films will be a cooperative industry project with each strip containing pictures taken at several meat packing plants.

Shown at the meeting are (seated l. to r.): R. A. Harschnek, safety director, Swift & Company, Chicago; Joseph Pochop, safety director, John Morrell & Co., Sioux Falls; John E. Thurman, safety director, Oscar Mayer & Co., Madison; Alex Spink, director of health and safety, Kingan, Inc., Indianapolis, and M. E. Larson, safety consultant, Wilson & Co., Inc., Chicago. Standing are: Howard Rebholz, safety director, The Rath Packing Co., Waterloo; A. M. Pearson, supervising engineers' division, Swift & Company, Chicago; Charles H. Elshy, accident prevention manager, Employers Mutual Liability Insurance Company of Wisconsin, Milwaukee; Don MacKenzie, American Meat Institute, Chicago; Stewart Washburn, senior engineer, NSC, Chicago, and Cernetisch.

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At AMI Meeting

TWO hundred and forty-five meat packing executives and their family members attended an American Meat Institute meeting at the Greenbrier in White Sulphur Springs, W. Va., April 10 to 13. Ninety-three member companies were represented. This meeting was an outgrowth of annual out-of-town meetings of the board of directors.

The photos on this page show a few of the packer executives, their wives and others who attended.

In Picture 1 are Porter Jarvis of Swift & Company, and Mrs. Jarvis, with Mrs. Roberts and J. L. Roberts, Sunnyland Packing Co. Picture 2 shows W. F. Schludenberg of Wm. Schludenberg-T. J. Kurdle Co.; Mrs. R. A. Rath, Mrs. Schludenberg, and R. A. Rath, Rath Packing Co. In Picture 3, Milton De Reyne, Arabi Packing Co.; Miss Virginia Field, Field Packing Co.; Fred Dykhuizen, Dixie Packing Co., and Mrs. George M. Lewis. Picture 4 shows V. M. Wells, Dreher Packing Co., and Mrs. Wells, with Mrs. Georger and F. Danahy Georger, R. B. West Co. In Picture 5 are Arthur Lavin, Sugardale Provision Co., and Mrs. Lavin; Sam Sigman, K & B Packing Co., and Mrs. Sigman, with Mrs. Finkbeiner and Chris E. Finkbeiner, Little Rock Packing Co. Picture 6 shows Elmer Kneip, E. W. Kneip, Inc., and Mrs. Kneip; Mrs. J. D. Cooney; O. E. Jones of Swift & Company and Mrs. Jones, and J. D. Cooney, Wilson & Co.

Three business sessions were held during the four days of the meeting covering subjects dealing with management practices and responsibilities, improved personnel relations, and effect of fiscal and monetary policies on business. The subject of each session was covered by a meat packer discussion panel.

Arthur H. (Red) Motley, president and publisher of Parade Publication, Inc., was the featured speaker at the dinner on April 12.

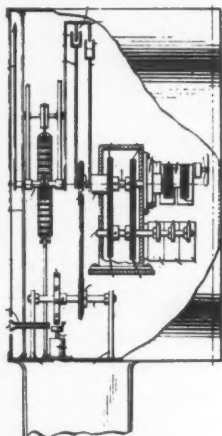
RECENT PATENTS

The information below is furnished by patent law offices of
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired, or \$1.00 per copy for orders supplied outside the United States. They will be pleased to give you free preliminary patent advice.

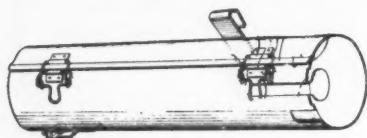
No. 2,663,247, **HAM PUMPING**, patented December 22, 1953 by Bernard T. Hensgen and Howard G. Reichel, Chicago, Ill., assignors to Swift &



Company, Chicago, a corporation of Illinois.

This patent (containing 12 claims) covers an apparatus for adding an amount of one substance to a second substance wherein the amount to be added is a percentage of the weight of the second substance and employed in ham curing.

No. 2,667,420, **METHOD AND APPARATUS FOR HANDLING SLICED FOOD**, patented January 26, 1954 by Benedict E. Meulemans, and Warren

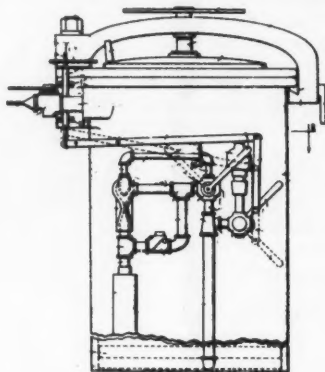


A. Nelson, Green Bay, Wis., assignors to Swift & Company, Chicago, Ill., a corporation of Illinois.

A method of producing a bundle of slabs of fluid with portions of divider material between the slabs from a

block composed of a number of the slabs is disclosed, including moving the end slab away from the remainder of the block by blowing a blast of fluid along the line of juncture therebetween, depositing the separated slab on its side, and laying a portion of the divider material over the other side of the slab. There are 26 claims.

No. 2,668,321, **SAFETY DEVICE FOR STUFFING APPARATUS**, patented February 9, 1954, by Carl Oscar Schmidt, jr., Cincinnati, Ohio, assignor



to The Cincinnati Butchers' Supply Co., Cincinnati, a corporation of Ohio.

Apparatus for sausage stuffers is provided equipped with a safety device to preclude the accidental application of full-line pressure to the cylinder during those periods of time when the cover of the stuffer is in other than fully closed position.

No. 2,668,768, **STABILIZATION OF EDIBLE FATS AND OILS**, patented February 9, 1954, by Joseph A. Chenicek, Bensenville, Ill., assignor to Universal Oil Products Co., Chicago, a corporation of Delaware.

A method of stabilizing edible fats and oils against rancidity is disclosed which comprises adding thereto a 4-alkoxyphenol having at least one ring hydrogen substituted by an alkylthioalkyl group.

No. 2,668,770, **MANUFACTURE OF MEAT-CURING COMPOSITION**, patented February 9, 1954, by Lloyd A. Hall, Chicago, assignor to The Griffith Laboratories, Inc., Chicago, a corporation of Illinois.

The method comprises subjecting a water containing hardness resulting from dissolved carbonates of metals selected from the groups consisting of calcium and magnesium to base-exchange with insoluble alkali-metal-base exchange material capable of yielding to the water the alkali-metal of its alkali-metal salt structure, whereby to convert the carbonates to a carbonate of alkali metal, dissolving in the treated water quantities of sodium chloride, and of oxygen-containing nitrogen meat-curing salt of alkali-metal including essentially alkali-metal nitrite, the quantities being such as to form from the solution on flash drying a mass of sodium chloride crystals having heart-

like centers of oxygen-containing nitrogen curing salt, adding also to the treated water for each 1000 parts by weight of total salt upwardly from approximately 3 parts by weight of hygroscopic material selected from the group consisting of glycerin, sorbitol and propylene glycol, and flash drying the solution to heart-center crystals.

No. 2,668,771, **STABLE CURING SALT COMPOSITION AND MANUFACTURE THEREOF**, patented February 9, 1954, by Lloyd A. Hall, Chicago, assignor to The Griffith Laboratories, Inc., Chicago, a corporation of Illinois.

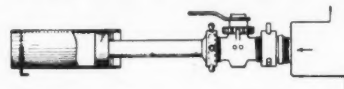
This composition is the salt of the method described in patent 2,668,770.

No. 2,670,294, **METHOD OF SEALING SAUSAGE CASING AND PRODUCTS THEREOF**, patented February 23, 1954, by Joseph James Frank, Union, N. J.

A flexible casing is disclosed with a constricting end sealed by a flattened winding of stiff wire coating with softer, flexible protective plastic, the total thickness of the coated wire being on the order of three times the thickness of the wire.

No. 2,669,749, **SAUSAGE STUFFING AND MOLDING DEVICE**, patented February 23, 1954, by Roger M. Howland, Colfax, Wis., assignor to Swift & Company, Chicago, a corporation of Illinois.

Associated with the stuffer are an elongated stuffing horn with an abut-



ment of substantial breadth on one end thereof, a tubular mold adapted to fit over and be supported by the abutment, gates removably positioned in the mold and adapted to close off each end thereof, at least one of the gates being positioned a sufficient distance laterally within the mold as to leave, when in closed position, a sufficient portion of the mold still in contact with the abutment to provide support for the mold.

No. 2,670,296, **METHOD OF PRODUCING QUICK-FREEZING AND QUICK-COOKING MEAT PATTIES**, patented February 23, 1954, by Leslie R. Tansley, Worthington, Ohio, assignor to White Castle System, Inc., Columbus, Ohio, a corporation of Delaware.

Meat patties are provided by extruding ground meat under pressure to form a homogeneous, compact column of meat; forming in the intermediate region of the column at least one opening which extends completely therethrough; and severing the column transversely to form a number of relatively thin flat-sided meat patties, each having an opening extending completely therethrough from side to side thereof.

Check classified ad pages for qualified meat plant personnel and equipment buys.

FLASHES ON SUPPLIERS

THE HOERNER CORPORATION: This manufacturer of shipping containers has announced a corporate change in name affecting all of the company's plants. Until now, each of the plants had operated under a different name. Each of the following plants now will be known as Hoerner Boxes of the city in which it is located, such as Hoerner Boxes of Minneapolis, Inc. Other cities are Des Moines, Keokuk, Ia.; Sand Springs, Fort Smith, Ark.; Fort Worth, Tex.; Little Rock, Ark., and Hoerner Boxes of Keokuk, Inc., Ottumwa plant. The corporation's general offices are in Keokuk, Ia.

THE VISKING CORPORATION: Edward O. Johnson, formerly president of the Flexible Packaging Co., Chicago, has joined the Clearing division in Chicago of Visking. A pioneer in the field of plastic fabrication for bags and liners, Johnson will be concerned with packaging development and also will serve in the capacity of packaging analyst.



E. O. JOHNSON

KOCH SUPPLIES, INC.: The appointment of Robert P. Zulauf as advertising manager of this Kansas City, Mo., firm, has been announced by Walter B. McCray, vice president. Zulauf, who served as an Air Corps bomber pilot during World War II in the Mediterranean Theater, is a journalism graduate of the University of Missouri and has held positions with the *Kansas City Star* and Western Auto Supply Co.

INTERNATIONAL HARVESTER CO., MOTOR TRUCK DIVISION: Russel C. Burns, a 20-year Harvester sales veteran, has been named supervisor of motor truck fleet sales, it was announced by R. M. Buzard, manager of sales, motor truck division. Burns had been general supervisor, used truck merchandising, since 1952 and earlier served in managerial capacities at several Harvester district sales offices.

CONTINENTAL CAN CO.: John E. Griffin has been appointed sales manager of Continental's Overseas division, according to L. K. Hanson, general manager. Griffin had been manager of South American operations for the Pepsi-Cola Co.

GENERAL BOX CO.: N. A. Fowler, director of sales and research for this Des Plaines, Ill., firm, has been elected president of the Wirebound Box Manufacturers Association. Fowler joined General Box shortly after the company was formed in 1922 and for many years served as its director of laboratories and research.



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2 weights, for heavy or light products.



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The National Provisioner—April 24, 1954

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Week's Meat Output Smallest of 1954; Cattle, Hog Slaughter at Year's Low

THE smallest volume of meat for any one week of production for the year so far was turned out by inspected packers last week, according to a U. S. Department of Agriculture report. Total output was estimated at

imals was down from the previous week and that of cattle dropped behind the corresponding period of the year before for the first time in many months. Hog slaughter was 6 per cent less than the week before and 13 per

vious week and 176,000,000 lbs. last year.

Slaughter of calves fell to 139,000 head from 141,000 killed the week before, while outnumbering last year's 124,000 butchered in the same week. Output of veal amounted to 15,400,000 lbs., or about the same as the week before, and was compared with 13,600,000 lbs. produced in the same 1953 period.

The week's slaughter of hogs numbered 851,000 compared with 904,000 killed the week before and 983,000 last year. Output of pork declined to 118,400,000 lbs. from 126,600,000 lbs. the previous week and 130,400,000 lbs. a year ago. Production of lard totaled 28,900,000 lbs., the least for any week so far this year, compared with 30,600,000 lbs. the week before and 32,500,000 lbs. last year.

Slaughter of sheep and lambs was counted at 255,000 head for an 11,000-head drop from the preceding week, but 23,000 more than a year earlier. Output of lamb and mutton for the three weeks was 12,200,000, 12,800,000 and 11,000,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 17, 1954, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
April 17, 1954	313	168.1	139	15.4	851	118.4	255	12.2	314
April 10, 1954	325	174.5	141	15.4	904	126.6	266	12.8	329
April 18, 1953	314	176.0	124	13.6	983	130.4	232	11.0	331

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	100 lbs.	Total mil. lbs.
April 17, 1954	980	437	200	111	244	139	100	48	13.9	28.9
April 10, 1954	980	537	195	109	243	140	101	48	13.9	30.6
April 18, 1953	989	561	194	110	255	133	100	47	14.1	32.5

314,000,000 lbs. for a 5 per cent decline from 329,000,000 lbs. produced the week before and 331,000,000 lbs. in the corresponding week last year. This was a reflection, to a large extent of the smaller number of cattle put on feed late last year, the lighter average weights of bovines at market time and, more immediately, the sharp drop in hog slaughter.

Slaughter of all classes of meat an-

cent under the kill of the same 1953 period. Commercial butchering of sheep, although down from the preceding week, held well above that of a year earlier.

Cattle slaughter numbered 313,000 head for a 4 per cent cut from 325,000 the week before and slightly less than 314,000 last year. Production of beef was estimated at 168,100,000 lbs. compared with 174,500,000 lbs. the pre-

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Apr. 17, with comparisons:

	Week Apr. 17	Previous Week	Cor. Week 1953
Cured meats, pounds	8,401,000	13,614,000	2,410,000
Fresh meats, pounds	14,297,000	18,161,000	20,261,000
Lard pounds	2,717,000	3,177,000	2,437,000

Meat Stocks Down Trifle in March; Sharply Below 1953, 5-Year Average

THE movement of meats out of cold storage during March slowed down some, although the total volume at 733,021,000 lbs. on March 31 was 35 per cent below that of a year earlier

pared with 205,320,000 lbs. a month before and were 35 per cent under the 235,442,000 lbs. reported on March 31 last year, but ranged 2 per cent above the 169,943,000-lb. 1948-52 average.

tories dropped to 9,718,000 lbs. from 10,808,000 lbs. a month before and were only about half of the 19,945,000 lbs. in store a year before. The March 31 average was 13,505,000 lbs.

Veal stocks declined to 13,071,000 lbs. from 13,682,000 lbs. at the close of February, 20,997,000 lbs. on March 31, 1953 and 13,339,000 lbs., the five-year average.

Stocks of miscellaneous meat items (offal) totaled 47,567,000 lbs. on March 31 compared with 49,136,000 lbs. at the end of February and were sharply below the 64,150,000 lbs. reported a year earlier. Average offal stocks were considerably more, at 60,611,000 lbs., for the date.

Stocks of canned meat and meat products increased to 53,802,000 lbs. compared with 47,796,000 lbs. at the close of February, but showed a decline from 59,739,000 lbs. in cold storage a year ago. The average for March 31 was 47,152,000 lbs. Sausage room products at 14,811,000 lbs. were down from the other dates compared and below average.

ANIMAL FOODS PRODUCTION

A total of 36,880,165 lbs. of animal foods was canned under federal inspection during March, according to a USDA Meat Inspection Branch report. This was compared with 33,296,709 lbs. of product canned in March, last year.

U. S. COLD STORAGE STOCKS, MARCH 31, 1954

	Mar. 31 1954	Mar. 31 1953	Feb. 28 1954	5-yr. av. 1948-52
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen	164,023	221,924	195,654	157,932
Beef, in cure and cured	9,951	13,518	9,666	12,011
Total beef	173,974	235,442	205,320	169,943
Pork, frozen	274,193	374,989	270,445	400,568
Pork, D.S. in cure and cured	33,925	42,487	32,045	53,113
Pork, S.P. in cure and cured	112,860	151,728	111,017	181,252
Total pork	420,978	569,204	413,507	634,933
Lamb and mutton frozen	9,718	19,945	10,808	13,505
Veal, frozen	13,071	20,997	13,682	13,339
All offal	47,567	64,150	49,136	60,611
Canned meat and meat products	53,802	50,739	47,796	47,152
Sausage room products	14,811	20,186	14,841	15,948
The Government holds in cold storage outside of processors hands	14,811	20,186	14,841	15,948
and 14,388,000 lbs. of pork.			21,774,000 lbs. of beef	

and 30 per cent under the average of 955,431,000 lbs. for the date, U. S. Department of Agriculture figures indicated. Stocks at the close of February this year totaled 755,090,000 lbs. or 3 per cent above March 31 holdings.

Compared with holdings of February 28, beef stocks on March 31 declined 18 per cent, while pork increased about 2 per cent. Cold storage stocks of beef amounted to 173,974,000 lbs. com-

Total pork holdings of 420,978,000 lbs. on March 31 compared with 413,507,000 lbs. at the close of February, but were 35 per cent less than the 569,204,000 lbs. in store a year earlier and 50 per cent under the five-year average of 634,933,000 lbs.

March 31 holdings of most other meats was down from both the month and year earlier and the average for the date. Lamb and mutton inven-

March Meat Foods Processing Gains Over February; Less Than Last Year

MEAT and meat food products prepared and processed under federal inspection in the four-week period, February 28 through March 27 this year, increased on the total basis to

1,140,977,000 lbs. from 1,116,954,000 lbs. the previous four weeks, but fell below the 1,260,048,000 lbs. in the like period last year, according to USDA.

Processing of beef, a comparatively

small item on the list, showed little change at 21,359,000 lbs. from the previous four weeks, but increased about 3,000,000 lbs. over the total for the same period of last year. Processing of pork was increased to 416,359,000 lbs. from 369,148,000 lbs. in the preceding February period, but with raw supplies reduced, processing of the meat was down from the 508,193,000 lbs. cured, smoked, etc. a year earlier.

Total volume of sausage room products prepared declined to 122,175,000 lbs. as against 126,715,000 lbs. prepared in the four weeks previous, but more than the 119,806,000 lbs. last year.

The amount of bacon sliced for consumer packages rose slightly to 51,710,000 lbs. compared with 50,132,000 lbs. in the four weeks before despite

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION — FEBRUARY 28 THROUGH MARCH 27, 1954 COMPARED WITH CORRESPONDING PERIOD, MARCH 1, THROUGH MARCH 28, 1953

	Feb. 28-Mar. 27 1954	Mar. 1-Mar. 28 1953	12 Weeks 1954	12 Weeks 1953
Placed in cure				
Beef	11,542,000	9,857,000	37,210,000	27,348,000
Pork	242,591,000	280,619,000	706,508,000	833,005,000
Other	234,000	72,000	461,000	316,000
Smoked and/or dried—				
Beef	4,381,000	3,049,000	14,185,000	11,373,000
Pork	156,247,000	199,753,000	437,391,000	549,677,000
Cooked meat—				
Beef	5,436,000	5,524,000	16,108,000	16,245,000
Pork	17,521,000	27,791,000	52,639,000	74,170,000
Other	224,000	227,000	649,000	765,000
Sausage—				
Fresh finished	16,535,000	16,655,000	53,150,000	54,073,000
To be dried or semi-dried	9,609,000	9,074,000	30,111,000	28,179,000
Frank's, wieners	39,048,000	37,014,000	119,332,000	110,632,000
Other smoked or cooked	43,835,000	43,313,000	134,729,000	130,420,000
Total sausage	109,027,000	106,056,000	337,322,000	323,329,000
Loaf, head cheese, chilli, jellied products	13,148,000	13,750,000	44,379,000	42,437,000
Steaks, chops, roasts	47,171,000	50,580,000	148,513,000	152,936,000
Bouillon cubes, extracts	141,000	277,000	796,000	878,000
Sliced bacon	51,710,000	56,690,000	157,542,000	176,728,000
Sliced, other	6,927,000	4,654,000	19,786,000	13,376,000
Hamburger	11,330,000	11,088,000	42,002,000	31,593,000
Miscellaneous meat product	3,330,000	2,335,000	10,806,000	8,900,000
Lard, rendered	123,244,000	143,342,000	396,741,000	499,634,000
Lard, refined	93,139,000	108,753,000	294,273,000	351,234,000
Oil stock	8,901,000	8,902,000	27,696,000	26,180,000
Edible tallow	11,511,000	8,063,000	33,182,000	22,091,000
Rendered pork fat—				
Rendered	6,592,000	7,496,000	20,716,000	35,271,000
Refined	3,623,000	5,434,000	12,561,000	18,981,000
Compound containing animal fat	33,667,000	28,448,000	91,140,000	88,181,000
Oleomargarine containing animal fat	2,079,000	2,988,000	7,281,000	7,998,000
Canned product (for civilian use and Dept. of Defense)	177,262,000	173,593,000	547,659,000	545,791,000
Total†	1,140,977,000	1,260,048,000	3,374,377,000	3,846,127,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MINUS MARGINS ON HOGS REDUCED THIS WEEK

(Chicago costs and credits, first two days of the week)

Cutting margins on hogs, although still negative, improved the past week despite the sharply higher live costs. This came about as a result of higher prices on many of the more important cuts of pork. Light hogs showed to the best advantage.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. yield	Value
Skinned hams	12.7	58.7	\$ 7.45	\$10.74	12.7	56.7	\$ 7.20	\$10.00	13.0	55.2	\$ 7.18	\$10.05		
Picnics	5.7	36.6	2.09	2.96	5.6	35.3	1.98	2.75	5.4	33.8	1.84	2.60		
Boston butts	4.2	44.6	1.87	2.72	4.1	43.6	1.79	2.52	4.1	43.6	1.80	2.48		
Loins (blade in)	10.1	54.2	5.47	7.91	9.8	51.4	5.04	7.14	9.6	47.3	4.55	6.48		
			\$16.88	\$24.33			\$16.01	\$22.50			\$15.37	\$21.61		
Bellies, S. P.	11.0	55.6	6.12	8.78	9.5	53.9	5.12	7.28	4.0	52.0	2.08	2.96		
Bellies, D. S.					2.1	33.9	.71	1.01	8.6	33.9	2.95	3.98		
Fat backs					3.2	15.2	.40	.88	4.6	15.2	.70	.96		
Jowls	1.7	23.9	.41	.60	1.7	23.9	.41	.60	1.9	23.9	.45	.65		
Raw leaf	2.3	20.8	.48	.67	2.2	20.8	.46	.64	2.2	20.8	.46	.64		
P. S. lard, rend wt.	14.9	20.4	3.04	4.39	13.4	20.4	2.73	3.84	11.6	20.4	2.37	3.24		
			\$10.05	\$14.44			\$ 9.92	\$14.05			\$ 9.01	\$12.43		
Spareribs	1.6	45.6	.73	1.05	1.6	38.6	.62	.80	1.6	26.6	.74	.90		
Regular trimmings	3.3	25.6	.84	1.20	3.1	25.6	.79	1.08	2.9	25.6	.73	1.05		
Feet, tails, etc.	2.0		.30	.43	2.0		.30	.42	2.0		.30	.42		
Offal & misc.			.80	1.15			.80	1.14			.80	1.13		
TOTAL YIELD & VALUE	69.5		\$29.60	\$42.60	71.0		\$28.44	\$40.08	71.5		\$26.65	\$37.23		
Cost of hogs			Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive			
Condemnation loss			.13		.13		.13		.13		.13			
Handling and overhead			1.87		1.65		1.51		1.51		1.51			
TOTAL COST PER CWT.			\$30.17	\$44.41	\$29.97		\$42.21		\$29.64		\$41.35			
TOTAL VALUE			\$29.60	\$42.60	\$28.44		\$40.08		\$26.65		\$37.23			
Cutting margin			—\$.57	—\$.81	—\$.13		—\$.23		—\$.29		—\$.42			
Margin last week			— .90	— 1.27	— 1.68		— 2.27		— 3.12		— 4.29			

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD FEB. 28 THROUGH MAR. 27, 1954

	Pounds of finished product Slicing and Institutional (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	14,639,000	12,089,000
Canned hams	19,577,000	391,000
Corned beef hash	243,000	5,991,000
Chili con carne	631,000	6,648,000
Viennas	214,000	5,019,000
Frank's, wieners in brine	20,000	343,000
Deviled ham		818,000
Other potted or deviled meat food products		3,594,000
Tamales	128,000	2,265,000
Sliced dried beef	23,800	391,000
Liver product		339,000
Meat stew (all product)	23,000	7,999,000
Spaghetti meat products	81,000	6,974,000
Tongue (other than pickled)	72,000	371,000
Vinegar pickled products	704,000	982,000
Bulk sausage	3,000	1,207,000
Hamburger, roasted or cured beef, meat and gravy	17,000	8,563,000
Soups	1,545,000	48,348,000
Sausage in oil	367,000	238,000
Tripe		719,000
Brains		415,000
Bacon	35,000	29,000
All other meat and/or meat by-products—20% or more	288,000	6,395,000
Less than 20%	231,000	13,820,000
Total	37,857,000	133,934,000

some reduction in comparative raw stocks. Last year's slicing operations produced 56,690,000 lbs.

Preparation of steaks, chops and roasts at 47,171,000 lbs. was little changed from 47,717,000 lbs. prepared in the previous four weeks, but was down from the 60,580,000 lbs. in the same 1953 period.

Rising prices on lard in recent weeks were conducive to increase rendering of the product as the volume rose to 123,244,000 lbs. from 122,380,000 lbs. in the previous four weeks, but output fell short of last year's 143,342,000 lbs. rendered in the same four weeks of March.

There was an uneven trend in canning of meats and meat foods as the total volume amounted to 37,857,000 lbs. in the over 3-lb. cans and 133,934,000 lbs. in the under 3-lb. cans, compared with 37,564,000 and 152,031,000 lbs. the previous four weeks and 40,884,000 and 128,643,000 lbs. last year.

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

Native steers	Apr. 20, 1954
Prime, 600/700	41½ @ 42
Choice, 500/700	39½ @ 40
Choice, 700/800	39½
Good, 700/800	38½ @ 37
Commercial cows	26½ @ 27
Can. & cut. cows	24½ @ 24½
Bulls	27

STEER BEEF CUTS

Prime:	
Hindquarter	54.0 @ 56.0
Forequarter	32.0 @ 33.0
Round	46.0 @ 48.0
Trimmed full loin	86.0 @ 90.0
Regular chuck	38.0 @ 36.0
Fore Shank	16.0 @ 18.0
Brisket	30.0 @ 32.0
Rib	55.0 @ 60.0
Short plate	12.0 @ 14.0
Flanks (rough)	14.0 @ 16.0
Choice:	
Hindquarter	47.0 @ 50.0
Forequarter	31.0 @ 32.0
Round	45.0 @ 48.0
Trimmed full loin	68.0 @ 72.0
Regular chuck	33.0 @ 36.0
Fore Shank	16.0 @ 18.0
Brisket	30.0 @ 32.0
Rib	48.0 @ 52.0
Short plate	14.0 @ 15.0
Flanks (rough)	14.0 @ 16.0
Good:	
Round	43.0 @ 46.0
Regular chuck	31.0 @ 33.0
Brisket	30.0 @ 32.0
Rib	42.0 @ 44.0
Loins	52.0 @ 55.0

COW & BULL TENDERLOINS

3/dn. range cows (frozen)	52
3/4 range cows (frozen)	60
4/5 range cows (frozen)	62
5/up range cows (frozen)	75 @ 80
Bulls, 5/up (frozen)	75 @ 80

BEEF HAM SETS

Knuckles	43
Insides	43
Outsides	40

BEEF PRODUCTS

Tongues, No. 1	29 @ 31
Hearts, regular	17
Livers, selected	30 @ 31
Livers, regular	22 @ 23
Tripe, scalded	7 @ 7½
Tripe, cooked	10
Lips, scalded	8
Lips, unscalded	8½
Lungs	8½
Middles	8½
Udders	6

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	33 @ 40
Veal breads, under 12 oz.	42 @ 46
12 oz. up	48 @ 53
Calf tongues, 1/down	24 @ 27
Ox tails, under ¼ lb.	12 @ 15
Over ¼ lb.	16 @ 18

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	60 @ 65
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	61 @ 70
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	65 @ 71
Bacon, fancy square cut, seedless, 12/14½ lbs., wrapped	63 @ 68
Bacon, No. 1 sliced, 1-lb. open-faced layers	73 @ 75

VEAL—SKIN OFF

Carcass

(l.c.l. prices)

Prime, 80/110	\$43.00 @ 44.00
Prime, 110/150	41.00 @ 43.00
Choice, 80/110	35.00 @ 38.00
Choice, 110/150	34.00 @ 37.00
Good, 50/80	31.00 @ 32.00
Good, 80/110	33.00 @ 35.00
Good, 110/150	31.00 @ 35.00
Commercial, all wts.	24.00 @ 30.00

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	20 @ 21
Good, 70/down	18 @ 19

CARCASS LAMB

(l.c.l. prices)

Prime, 40/50	48 @ 50
Prime, 50/60	47 @ 48
Choice, 40/50	47 @ 50
Choice, 50/60	46 @ 47
Good, 40/50	43 @ 44

SUSAGE MATERIALS—

FRESH

Pork trim., reg. 40% bbls.	29
Pork trim., guar. 50% lean, bbls.	33
Pork trim., 80% lean, bbls.	49½ @ 50
Pork trim., 95% lean, bbls.	57
Pork cheek meat, trmd., bbls.	40
Pork head meat	28 @ 30
C.C. cow meat, bbls.	33
Bull meat, bon'is, bbls.	35½ @ 36
Beef trimmings, 75/85, bbls.	24 @ 25
Beef trimmings, 85/90%, bbls.	27
Boneless chucks, bbls.	33½
Beef, cheek meat, trmd., bbls.	23½
Beef head meat, bbls.	19
Shank meat, bbls.	34 @ 34½
Veal trim., bon'is, bbls.	29 @ 29½

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/14	59 @ 60
Hams, skinned, 14/16	57 @ 57½
Pork loins, regular, 12/down, 10's	56½ @ 57
Pork loin, boneless, 100's	78
Shoulders, under 16 lbs., 100's	42½
Picnics, 4/6 lbs., loose	39
Picnics, 6/8 lbs., loose	36½
Pork livers	18 @ 18½
Boston butts, 4/8 lbs.	47 @ 48
Tenderloins, fresh, 10's	83
Neck bones, bbls.	16 @ 17
Brains, 10s	16
Ears, 30's	19½
Snouts, lean in, 100's	13 @ 14
Feet, s.c., 30's	8½

SUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1¼ in.	55 @ 55
1½ in. over	80 @ 1.10
Export rounds, wide, over 1½ in.	1.40 @ 1.65
Export rounds, medium, 1½ @ 1½ in.	85 @ 1.05
Export rounds, narrow, 1½ in. under	1.00 @ 1.25
No. 1 weas., 24 in. up	12 @ 14
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands	7 @ 10
Middles, sew., 1½/2 in.	90 @ 1.25
Middles, select, wide, 2 @ 2½ in.	1.30 @ 1.60
Middles, extra select, 2½ @ 2½ in.	1.95 @ 2.25
Middles, extra select, 2½ in. & up	2.75 @ 3.25
Beef bungs, exp., No. 1	23 @ 29
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 12
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, medium, 29 @ 32 mm.	3.25 @ 4.15
Medium, 32 @ 35 mm.	2.75 @ 3.25
Spec. med., 35 @ 38 mm.	2.00 @ 2.40
Export bungs, 34 in. cut	43 @ 46
Large prime bungs, 34 in. cut	27 @ 36
Medium prime bungs, 34 in. cut	23 @ 28
Small prime bungs	12 @ 18
Middles, 1 per set, cap. off.	60 @ 70
Sheep cas. (per hank):	
26/28 mm.	4.00 @ 4.60
24/26 mm.	4.00 @ 4.50
22/24 mm.	4.00 @ 4.45
20/22 mm.	3.00 @ 3.25
18/20 mm.	1.75 @ 2.25
16/18 mm.	1.25 @ 1.45

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	93 @ 95
Thuringer	45 @ 47
Farmer	76 @ 78
Holsteiner	77 @ 79
B. C. Salami	85 @ 90
Genoa style salami, ch.	1.02 @ 1.05



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"Carne" in "chili con carne" means *meat* . . . and Huron HVP means added good meat flavor! Only 6 oz. of Huron HVP per 100 pounds greatly increases the appetite appeal of your brand of canned, frozen or brick chili . . . and strengthens your sales position as well. Huron's Technical Service will gladly help you with formulas and samples. The Huron Milling Company, 9 Park Place, New York 7, N. Y.

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—Purity—that we make for our
Banquet Brand!

MCCORMICK & CO., INC.
Baltimore 2, Maryland

DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog casings.	40½
Pork sausage, sheep cas.	50 @ 61
Frankfurters, skinless	51 @ 54
Bologna (ring)	40½ @ 43½
Bologna, artificial cas.	38½ @ 46
Smoked liver, hog bungs.	35 @ 37½
New Eng. lunch, spec.	46½ @ 49
Souse	68 @ 72
Polish sausage, smoked	50½ @ 61
Pickle & Pimiento loaf	35½ @ 41½
Olive loaf	36½ @ 44½
Pepper loaf	44½ @ 61½
Smoke snacks	52½
Smoke links	66½

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime	73 81
Resifted	77 85
Chili Powder	47
Chili Pepper	70
Cloves, Zanzibar	87
Ginger, Jam., unbl.	42 48
Mace, fancy, Banda	1.80
West Indies	1.52
East Indies	1.60
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	50
Paprika, Spanish	51
Pepper, Cayenne	54
Red, No. 1	53
Pepper, Packers	1.01
Malibar	91 1.01
Black Lampung	91 1.01

SEEDS AND HERBS

(l.c.l. prices)		Ground
	Whole for Sausage	
Caraway seed	27	30
Cominos seed	26	30
Mustard seed, fancy	23	..
Yellow American	17	..
Oregano	40	47
Coriander, Morocco	..	19
Natural No. 1	15	..
Marjoram, French	40	47
Sage, Dalmatian,
No. 1	50	67

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.00
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Bbl. refined gran.	14.00
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	28.00
Granulated (ton)	28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard can gran., basis	8.10
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.50
L.C.L. ex-warehouse, Chgo.	7.50
C/L Del. Chgo.	7.40

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 20	San Francisco Apr. 20	No. Portland Apr. 20
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$37.00@39.00	\$40.00@41.00	\$39.00@42.00
600-700 lbs.	37.00@38.00	39.00@40.00	38.00@41.00
Good:			
500-600 lbs.	35.00@37.00	36.00@38.00	35.00@40.00
600-700 lbs.	33.00@36.00	35.00@36.00	30.00@38.00
Commercial:			
350-500 lbs.	32.00@35.00	35.00@36.00	32.00@37.00
COW:			
Commercial, all wts.	25.00@28.00	28.00@32.00	28.00@33.00
Utility, all wts.	24.00@27.00	24.00@28.00	26.00@31.00
FRESH (Skin-Off)			
Choice:			
200 lbs. down	39.00@41.00	None quoted	42.00@44.00
Good:			
200 lbs. down	37.00@39.00	38.00@42.00	39.00@42.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	48.00@50.00	48.00@50.00	52.00@55.00
50-60 lbs.	47.00@49.00	45.00@48.00	48.00@49.00
Choice:			
40-50 lbs.	48.00@50.00	48.00@50.00	52.00@55.00
50-60 lbs.	47.00@49.00	45.00@48.00	48.00@49.00
Good, all wts.	46.00@49.00	None quoted	44.00@47.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	17.00@22.00
Good, 70 lbs. down	None quoted	None quoted	17.00@22.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	42.00@44.00	None quoted
120-160 lbs.	44.00@45.00	40.00@42.00	41.00@42.50
LOINS:			
8-10 lbs.	61.00@65.00	61.00@63.00	58.00@67.00
10-12 lbs.	61.00@65.00	59.00@61.00	58.00@67.00
12-16 lbs.	61.00@65.00	57.00@59.00	56.00@64.00
FRESH PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	41.00@45.00	41.00@43.00	42.00@49.00
HAMS, Skinned:			
12-16 lbs.	62.00@69.00	68.00@72.00	67.00@70.00
16-18 lbs.	62.00@67.00	66.00@70.00	64.00@68.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	66.00@72.00	70.00@75.00	72.00@76.00
8-10 lbs.	64.00@71.00	66.00@72.00	69.00@74.00
10-12 lbs.	62.00@68.00	None quoted	66.00@70.00
LARD, Refined:			
1-lb. cartons	25.00@26.00	25.00@28.00	23.50@26.75
50-lb. cartons and cans	23.00@25.00	23.00@28.00	None quoted
Tierces	21.75@25.00	21.50@23.00	22.50@25.50

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS

WEDNESDAY, APR. 21, 1954

REGULAR HAMS

Fresh or F.F.A.	Frozen
8-10 56 1/2 n	56 1/2 n
10-12 56 1/2 n	56 1/2 n
12-14 56 1/2 n	56 1/2 n
14-16 56 1/2 n	56 1/2 n
16-18 56 1/2 n	56 1/2 n
18-20 56 1/2 n	56 1/2 n
20-22 56 1/2 n	56 1/2 n

SKINNED HAMS

Fresh or F.F.A.	Frozen
10-12 59	59 n
12-14 59	59 n
14-16 59	59 n
16-18 59	59 n
18-20 59	59 n
20-22 59	59 n
22-24 59	59 n
24-26 59	59 n
26-28 59	59 n
28-30 59	59 n
30-32 59	59 n
32-34 59	59 n
34-36 59	59 n
36-38 59	59 n
38-40 59	59 n
40-42 59	59 n
42-44 59	59 n
44-46 59	59 n
46-48 59	59 n
48-50 59	59 n
50-52 59	59 n
52-54 59	59 n
54-56 59	59 n
56-58 59	59 n
58-60 59	59 n
60-62 59	59 n
62-64 59	59 n
64-66 59	59 n
66-68 59	59 n
68-70 59	59 n
70-72 59	59 n
72-74 59	59 n
74-76 59	59 n
76-78 59	59 n
78-80 59	59 n
80-82 59	59 n
82-84 59	59 n
84-86 59	59 n
86-88 59	59 n
88-90 59	59 n
90-92 59	59 n
92-94 59	59 n
94-96 59	59 n
96-98 59	59 n
98-100 59	59 n

PICNICS

Fresh or F.F.A.	Frozen
4-6 38 1/2	38 1/2
6-8 38 1/2	38 1/2
8-10 38 1/2	38 1/2
10-12 38 1/2	38 1/2
12-14 38 1/2	38 1/2
14-16 38 1/2	38 1/2
16-18 38 1/2	38 1/2
18-20 38 1/2	38 1/2
20-22 38 1/2	38 1/2
22-24 38 1/2	38 1/2
24-26 38 1/2	38 1/2
26-28 38 1/2	38 1/2
28-30 38 1/2	38 1/2
30-32 38 1/2	38 1/2
32-34 38 1/2	38 1/2
34-36 38 1/2	38 1/2
36-38 38 1/2	38 1/2
38-40 38 1/2	38 1/2
40-42 38 1/2	38 1/2
42-44 38 1/2	38 1/2
44-46 38 1/2	38 1/2
46-48 38 1/2	38 1/2
48-50 38 1/2	38 1/2
50-52 38 1/2	38 1/2
52-54 38 1/2	38 1/2
54-56 38 1/2	38 1/2
56-58 38 1/2	38 1/2
58-60 38 1/2	38 1/2
60-62 38 1/2	38 1/2
62-64 38 1/2	38 1/2
64-66 38 1/2	38 1/2
66-68 38 1/2	38 1/2
68-70 38 1/2	38 1/2
70-72 38 1/2	38 1/2
72-74 38 1/2	38 1/2
74-76 38 1/2	38 1/2
76-78 38 1/2	38 1/2
78-80 38 1/2	38 1/2
80-82 38 1/2	38 1/2
82-84 38 1/2	38 1/2
84-86 38 1/2	38 1/2
86-88 38 1/2	38 1/2
88-90 38 1/2	38 1/2
90-92 38 1/2	38 1/2
92-94 38 1/2	38 1/2
94-96 38 1/2	38 1/2
96-98 38 1/2	38 1/2
98-100 38 1/2	38 1/2

OTHER CELLAR CUTS

Fresh or Frozen	Cured
Square Jowls 30 1/2	31 n
Jowl Butts 25 1/2	26 n
S. P. Jowls 24 1/2	25 n

BELLIES

(Square Cut)

Green	Cured
6-8 56 1/2 n	58 n
8-10 56 1/2 n	58 n
10-12 56 1/2 n	58 n
12-14 56 1/2 n	58 n
14-16 56 1/2 n	58 n
16-18 56 1/2 n	58 n
18-20 56 1/2 n	58 n

GR. AMN. BELLIES

Green	Cured
6-8 56 1/2 n	58 n
8-10 56 1/2 n	58 n
10-12 56 1/2 n	58 n
12-14 56 1/2 n	58 n
14-16 56 1/2 n	58 n
16-18 56 1/2 n	58 n
18-20 56 1/2 n	58 n

FAT BACKS

Fresh or Frozen	Cured
6-8 16 1/2 n	15 1/2 n
8-10 16 1/2 n	15 1/2 n
10-12 16 1/2 n	15 1/2 n
12-14 16 1/2 n	15 1/2 n
14-16 16 1/2 n	15 1/2 n
16-18 16 1/2 n	15 1/2 n
18-20 16 1/2 n	15 1/2 n
20-22 16 1/2 n	15 1/2 n

BARBECUED PORK

Clear Fat Back	60/70	42n
Pork	60/70	42n
30/40	44n	70/80
40/50	44n	80/100
50/60	44n	100/125

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder live-stock received in nine Corn Belt states during March:

CATTLE AND CALVES

1954	1953
Public stockyards, 129,389	85,371
Direct 90,158	38,940
Total 219,557	124,311
Jan.-Mar. 609,539	402,541

SHEEP AND LAMBS

1954	1953
Public stockyards, 54,847	53,251
Direct 133,058	68,939
Total 187,905	122,190
Jan.-Mar. 560,262	376,078

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards on route.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	24.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	24.50
Kettle rend., tierces, f.o.b. Chicago	25.50
Leaf, kettle rend., tierces, f.o.b. Chicago	25.50
Lard flakes, f.o.b. Chicago	26.25
Neutral tierces, f.o.b. Chicago	26.25
Standard shortening* N. & S.	22.50
Hydrogenated shortening, N. & S.	23.75

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Apr. 16 Holiday, no trading.		
Apr. 17 .. 21.00n	19.25n	20.25n
Apr. 18 .. 22.12 1/2 n	20.50n	21.50n
Apr. 19 .. 21.75n	20.25	21.25n
Apr. 20 .. 21.82 1/2 n	20.12 1/2 n	21.12 1/2 n
Apr. 21 .. 21.12 1/2 n	19.75	20.75n
Apr. 22 .. 21.12 1/2 n		

n—asked; b—bid; n—nominal.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

Apr. 20, 1954	Per Cwt.
Prime, 800 lbs./down	\$43.00@45.00
Prime, 800/900	40.00@43.00
Choice, 800 lbs./down	39.00@41.00
Choice, 800/900	38.00@39.00
Good, 500/700	35.00@37.00
Steer, commercial	30.00@32.00
Cow, commercial	28.00@30.00
Cow, utility	22.00@26.00

BEEF CUTS

Prime:	City
Hindquarters, 600/800	54.00@ 62.0
Hindquarters, 800/900	52.00@ 54.0
Rounds, no flank	46.00@ 48.0
Rounds, Diamond bone, no flank	47.00@ 49.0
Short loins, untrim.	80.00@ 94.0
Short loins, trim.	108.00@ 122.0
Planks	14.00@ 16.0
Ribs (7 bone cut)	60.00@ 64.0
Arm chucks	39.00@ 41.0
Briskets	32.00@ 34.0
Plates	15.00@ 18.0
Forequarters (Kosher)	40.00@ 43.0
Arm chucks (Kosher)	42.00@ 45.0
Briskets (Kosher)	35.00@ 36.0

Choice:	City
Hindquarters, 600/800	49.00@ 57.0
Hindquarters, 800/900	48.00@ 49.0
Rounds, no flank	45.00@ 47.0
Rounds, Diamond bone, no flank	45.00@ 48.0
Short loins, untrim.	62.00@ 78.0
Short loins, trim.	70.00@ 87.0
Planks	14.00@ 16.0
Ribs (7 bone cut)	50.40@ 56.0
Arm chucks	32.00@ 39.0
Briskets	32.00@ 34.0
Plates	15.00@ 18.0
Forequarters (Kosher)	37.00@ 40.0
Arm chucks (Kosher)	40.00@ 42.0
Briskets (Kosher)	35.00@ 36.0

FANCY MEATS

(L.C.I. prices)	Cwt.
Veal breads, under 6 oz.	\$35.00
6 to 12 oz.	42.00@43.00
12 oz. up	90.00@92.00
Beef livers, selected	32.00@35.00
Beef kidneys	12.00
Outalls, over 1/2 lb.	15.00@16.00

LAMBS

(L.C.I. prices)	City
Prime, 30/40	\$49.00@52.00
Prime, 40/45	51.00@53.00
Prime, 45/55	47.00@50.00
Choice, 30/40	50.00@51.00
Choice, 40/45	49.00@54.00
Choice, 45/55	48.00@50.00
Good, 30/40	46.00@49.00
Good, 40/45	45.00@50.00
Good, 45/55	46.00@48.00
Prime, 40/50	47.00@50.00
Prime, 45/50	47.00@50.00
Prime, 50/55	47.00@50.00
Choice, 55/down	47.00@50.00
Good, all wts.	43.00@47.00
Utility, all wts.	35.00@40.00

FRESH PORK CUTS

(L.C.I. prices)

	Western
Pork loins, 8/12	\$55.00@57.00
Pork loins, 12/16	53.00@55.00
Hams, sknd., 14/down ..	62.00@65.00
Boston butts, 4/8	49.00@52.00
Spareribs, 3/down	49.00@52.00
Pork trim., regular	30.00
Pork trim., spec. 80% ..	49.00
	City
Hams, sknd., 14/down ..	\$60.00@64.00
Pork loins, 8/12	60.00@63.00
Pork loins, 12/16	59.00@61.00
Picnics, 4/8	42.00@45.00
Boston butts, 4/8 lbs. ..	49.00@53.00
Spareribs, 3/down	49.00@53.00

VEAL—SKIN OFF

(L.C.I. prices)

	Western
Prime, 80/110	\$47.00@50.00
Prime, 110/150	45.00@48.00
Choice, 50/80	32.00@35.00
Choice, 80/110	38.00@42.00
Choice, 110/150	35.00@39.00
Good, 50/80	29.00@32.00
Good, 80/110	32.00@35.00
Good, 110/150	30.00@34.00
Commercial, all wts.	27.00@30.00

DRESSED HOGS

(L.C.I. prices)

80 to 95 lbs.	\$43.25@45.25
95 to 110 lbs.	43.25@45.25
110 to 125 lbs.	43.25@45.25
125 to 140 lbs.	43.25@45.25

BUTCHERS' FAT

	Cwt.
Shop fat	\$1.75
Breast fat	2.50
Inedible suet	2.75
Edible suet	2.75

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Apr. 21, were reported as follows:

CATTLE:	none rec.
Steers, ch. & pr.	\$23.50@25.00
Steers, choice	20.00@25.00
Steers, good & ch.	17.00@24.00
Steers, com'l & gd.	15.50@24.00
Heifers, choice & pr.	16.50@20.50
Heifers, com'l & gd.	None rec.
Cows, com'l & gd.	12.50@14.50
Cows, util. & com'l.	10.00@11.50
Bulls, util. & com'l.	13.00@15.50
Bulls, good	12.00@13.00
HOGS:	
Choice, 190/220	27.50@28.35
Choice, 220/250	27.50@28.35
Good, 250/280	27.00@27.50
Good, 290/330	26.25@27.00
Sows, 400/down	25.25@26.00
LAMBS:	
Choice woolled	25.00@25.50

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901 ROYAL BANK BUILDING, WINNIPEG

LARD FUTURES PRICES

FRIDAY, APRIL 16, 1954

Board of Trade Closed in observance of Good Friday. No trading in lard futures.
Open interest at close Thurs., Apr. 15, May 297, July 601, Sept. 425, Oct. 220, and Nov. 84 lots.

MONDAY, APRIL 19, 1954

Open	High	Low	Close
May 21.85	22.32 1/2	21.60	22.30
July	20.95	21.90	20.95
Sept.	18.50	19.17 1/2	18.50
Oct.	16.55	17.15	16.55
Nov.	15.60	15.85	15.60

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, April 21, 1954

The last two trading days of the previous week carried a pre-holiday atmosphere and only a few scattered trades were consummated. Several tanks of special tallow sold at 6½c, c.a.f. Chicago. Steady prices were bid in the midwest locale, however, with sellers asking ¼c higher on Friday.

The position of the inedible fats market at the start of the new week was largely unchanged; saleswise the market continued quiet as offerings were hard to uncover. All hog choice white grease was bid at 11¼c, c.a.f. East, but held fractionally higher. Several tanks of edible tallow sold at 13c, Chicago basis.

Buyers and sellers on Tuesday were ¼c or more apart as to their price ideas. Bleachable fancy tallow was bid at 7½@7¾c, delivered East and offerings of 8c, same destination, were heard during the day. B-white grease was bid at 7@7¾c, special tallow and yellow grease at 6½c, c.a.f. Chicago. No. 1 tallow was bid at 6¼c, c.a.f. New Orleans, but without trade.

Moderate buying interest was apparent at midweek with a few items trading fractionally higher. Several tanks of B-white grease sold at 7½c, c.a.f. Chicago, with inquiries for more at the same price. A few tanks of bleachable fancy tallow sold at 7½c, also c.a.f. Chicago. Eastern ideas were also reported as fractionally higher.

Several tanks of all hog choice white grease sold at 11½c, c.a.f. East, sellers asked ¼c higher. Several tanks of No. 1 tallow sold at 6½c, c.a.f. Chicago. The same product was reported offered for sale at 7½c, c.a.f. New Orleans.

TALLOWES: Wednesday's quotations: edible tallow, 13c; original fancy tallow, 7½@7¾c; bleachable fancy tallow, 7½c; prime tallow, 6½c; special tallow, 6½c; No. 1 tallow, 6½c; and No. 2 tallow, 6c.

GREASES: Wednesday's quotations:

choice white grease, (not all hog) 9¼c; B-white grease, 7½c; yellow grease, 6½c; house grease, 6¼@6½c; and brown grease, 5½@6c. The choice white grease (all hog), was quoted at 11½c, c.a.f. East.

BY-PRODUCTS MARKETS

Blood
Wednesday, April 21, 1954

Unit	Ammonia
Unground, per unit of ammonia (bulk)	9.25n

Digester Feed Tankage Material

Wet rendered, unground, loose	9.25n
High test	9.25n
Liquid stick tank cars	4.50@5.00

Packhouse Feeds

Unit	Ammonia
50% meat and bone scraps, bagged	117.50@123.00
50% meat and bone scraps, bulk	115.00@122.50
55% meat scraps, bulk	123.00@126.00
60% Digester tankage, bulk	117.00@125.00
60% Digester tankage, bagged	120.00@127.50
80% blood meal, bagged	160.00
70% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	60.00@65.00n

Fertilizer Materials

High grade tankage, ground, per unit	6.00@6.25
Hoof meal, per unit ammonia	7.25@7.50

Dry Rendered Tankage

Unit	Protein
Low test	2.10@2.15
High test	2.10@2.15

Gelatine and Glue Stocks

Unit	Protein
Calf trimmings (limed)	1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scraps and knuckles, per ton	55.00@60.00
Pig skin scraps and trimmings, per lb.	9

Animal Hair

Winter coil dried, per ton	115.00@120.00
Summer coil dried, per ton	45.00@55.00
Cattle switches, per piece	4½ @ 5
Winter processed, gray, lb.	@ 15
Summer processed, gray, lb.	@ 7

n=nominal. n=asked.
*Quoted deliver basis.

EASTERN BY-PRODUCTS MARKET

New York, April 14, 1954

Dried blood was quoted Wednesday at \$8.50 to 9.00 per unit of ammonia. Low test wet rendered tankage was listed at \$8.50 per unit of ammonia and dry rendered tankage was held at \$2.00 per protein unit.

VEGETABLE OILS

Wednesday, April 21, 1954

Prices continued to advance for some selections of vegetable oils Monday, and new highs for soybean oil, cottonseed oil and corn oil were achieved during the day's activity.

Volume of trading of soybean oil was considered quite large and April and May shipments cashed at 14½c with other trading earlier ¼c under that level. June, July and August shipments sold at 14¼c with reported movement of July and August at 14½c. Offerings late in the day were firmly held at 14½c for restricted oil and at 14¼c for unrestricted. Speculators bought the bulk of product, with refiner buying at the advance.

Cottonseed oil sold in the Valley at 14½c and 14¼c, depending on location, with additional buying interest at those levels. The market in the Southeast was nominal at 14½c to 14¾c. In Texas, 13½c was paid with additional sales at 14c for favorable locations. Corn oil was offered early at 15c and later sold at that price for May shipment. Peanut oil was held at 17½c after sales at 17½c earlier. Coconut oil was available at 13½c for spot shipment, and at 13c for May shipment, but without action.

The soybean oil market was strong early Tuesday, but declined later in the day. April shipment cashed first at 14½c, rising later to 14¾c. May shipment reportedly moved the same way. June and July shipments sold at 14½c and then at 14¾c. August shipment sold early at 14¾c and later at 14½c. Overall volume of sales was light.

Trading of cottonseed oil was accomplished in the Valley at 14¼c with later offerings at that level unsold. The market in the Southeast continued strong at 14½c, but on a nominal basis, due to lack of supplies. Sales in Texas were encountered at 14c at common points. Corn oil traded at the preceding day's level at 15c. Peanut

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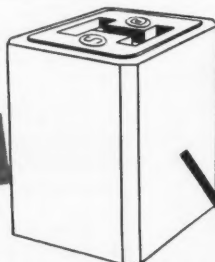
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oil was nominal at 17½c as was coconut oil at 13½c.

Midweek activity in the soybean oil market was light at slightly easier prices. April and early May shipments sold at 14½c, with later offerings priced at 14½c and additional buying interest at 14½c. May shipment alone reported sold at 14½c as did June.

There were cottonseed oil sales again in the Valley at 14½c at favorable rate points, while the market in the Southeast was unchanged on a nominal basis at 14½c. Trading in Texas was accomplished at 13½c, Lubbock basis, and at 14c, Waco basis. Corn oil was nominal in the Midwest at 15c. Peanut oil was somewhat easier at 17½c,

nominal. April shipment coconut oil was unchanged at 13½c, nominal.

CORN OIL: Advanced ½c from last midweek's level.

SOYBEAN OIL: Registered advance early in week, but declined at midweek.

PEANUT OIL: Trading light at a slight advance over last week.

COCONUT OIL: Market featureless despite lower asking prices.

COTTONSEED OIL: About ½c to ¾c higher than preceding week.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, APRIL 16, 1954

Market closed in observance of Good Friday. No trading in cottonseed oil futures.

MONDAY, APRIL 19, 1954

	Open	High	Low	Close	Prev. Close
May	16.43b	16.60	16.53	16.62b-16.38b	
July	16.36b	16.53	16.45	16.55-16.36b	
Sept.	15.15b	15.80	15.30	15.55-15.16b	
Oct.	14.70b	15.27	15.22	15.27-14.81	
Dec.	14.85b	15.00	14.79	15.00-14.65b	
Jan.	14.60n			14.90n-14.55n	
Mar.	14.60b			14.95b-14.64	

Sales: 60 lots.

TUESDAY, APRIL 20, 1954

May	16.55b	16.55	16.48	16.48-16.62b
July	16.45b	16.50	16.40	16.39b-16.55
Sept.	15.58	15.60	15.40	15.10b-15.55
Oct.	15.25	15.25	15.25	15.00b-15.27
Dec.	14.99b	14.95	14.90	14.76b-15.00
Jan.	14.95n			14.75n-14.90n
Mar.	14.93b	14.76	14.75	14.76-14.95b

Sales: 68 lots.

WEDNESDAY, APRIL 21, 1954

May	16.40	16.51	16.40	16.50-16.48
July	16.30b	16.45	16.37	16.39-16.39b
Sept.	15.15b	15.20	15.20	15.11b-15.10b
Oct.	15.00b	15.07	15.00	14.80b-15.00b
Dec.	14.75b	14.75	14.75	14.65b-14.76b
Jan.	14.75n			14.65n-14.75n
Mar.	14.65b	14.65	14.65	14.65-14.76

Sales: 33 lots.

U. S. Lard Exports Decline In 1953; Tallow up Sharply

Exports of lard from the United States dropped off sharply last year, while exports of inedible tallow soared to a new record, the Foreign Agricultural Service has disclosed. Exports of lard in 1953 dropped to a total of only 211,296 short tons from 316,872 tons the year before. Reason for the sharp cut in shipments of lard was the limited dollar exchange for purchases more than any termination of markets.

Exports to Europe amounted to 74,090 tons, or less than half of the 167,215 tons the year before and nearly two-thirds less than the 215,980 tons shipped in 1951.

On the other hand, exports of inedible tallow and grease reached a record 598,722 tons compared with the previous record of 374,148 tons in 1952. Europe accounted for 55 per cent of the total. Japan continued as our largest foreign market with 108,806 tons in 1953.

CANADIAN MARGARINE

Canada produced a total of 9,823,000 lbs. of oleomargarine in March compared with 8,041,000 lbs. in February, and 8,302,000 lbs. in March, last year, the Dominion Bureau of Statistics, has reported. April 1 stocks held by manufacturers, wholesalers and other warehouses totaled 3,000,000 lbs. compared with 3,405,000 lbs. a month before and 2,600,000 lbs. a year earlier.

VEGETABLE OILS

Wednesday, April 21, 1954

Crude cottonseed oil, carlots, f.o.b. mills	14½ pd
Valley	14½n
Southeast	14½n
Texas	14pd
Corn oil in tanks, f.o.b. mills	15n
Peanut oil, f.o.b. Southern mills	17½n
Soybean oil, Decatur	14½ pd
Coconut oil, f.o.b. Pacific Coast	13½n

Cottonseed foots.

Midwest and West Coast 1½ @ 2n

East 1½ @ 2n

OLEOMARGARINE

Wednesday, April 21, 1954

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	26
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	15½ @ 16½
Extra oleo oil (drums)	16 @ 20

pd—paid. n—nominal. a—asked. b—bid.

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HIDES AND SKINS

Hide prices advance during week, mostly on speculative purchase—Small packer 50@52-lb. average trade higher—Sheepskin market about steady on basis of offerings.

CHICAGO

PACKER HIDES: There was uncertainty in the hide market Monday, partially resulting from the advance in the futures market which closed 60 to 75 points higher with 108 lots traded. The advance brought out higher bids on the part of traders, but tanner inquiry was lacking. Heavy native cows were bid at 12c and 12½c, and light native cows at 14½c and 15c. Branded cows were bid at 11½c and 12c, all without early action. However, a car of Albert Lea butt branded steers sold at 10c and about 1,500 Waterloo heavy native steers brought 11c. Later in the day, a couple of cars of Colorado steers, February-March and early April takeoff, brought 9½c. There was also trading in the East of butt branded and Colorado steers at 10½c and 10c, respectively, and a car of about 900 heavy native steers traded at 12c.

Some selections traded at advanced prices Tuesday, but tanners were again a nonentity in the market. In early activity, a car of Chicago light native steers sold at 14½c, two cars sold at 14c for Rivers and 14½c for Chicagos and a car of Kansas City ex-lights brought 16½c. Later, about 3,000 River and St. Paul production heavy native cows sold at 12c and 12½c, respectively.

An estimated 10,000 River light native cows sold at 14½c, but no movement of northern production hides was recorded. An additional 2,000 Cedar Rapids and Chicago heavy native cows sold at 12c and 12½c. Heavy native steers were reported to have sold at 11c and 11½c.

Bids for branded steers carried through to Wednesday, and buyers were successful in purchasing butt brands and Colorados at the ½c ad-

vance registered for other selections earlier in the week. Butt branded steers and Colorado steers sold at 10½c and 10c, respectively, April takeoff. A car of Pittsburgh branded steers sold at 11c and 10½c. About 4,500 Denver branded steers, back saltings, sold at 9c and 9½c. Some light and ex-light Texas steers moved at 12c and 13½c. Light native steers traded at 14c and some in mixed pack brought 14½c. Heavy native steers sold at 11c and 11½c. River light native cows traded at 14½c. About 1,500 Denver branded cows sold at 11c, while branded cows, regular points, brought 11½c. Sales volume was upwards from 70,000.

CALFSKINS AND KIPSKINS: No trading of either selection was encountered through midweek, but both markets were believed steady.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market reflected the strength in big packer hides, but actual sales were limited. The 50@52-lb. average hides reportedly sold at 11c and 11½c, selected, f.o.b. No trading of the 60-lb. average was heard although there was some buying inquiry at 9c. The 40@42-lb. average were bid at 12½c and 13c, without action. The country hide market was dull, due to the price spread between buyers and sellers. Mixed lots of locker butchers and renderers were offered at 9c, while straight locker butchers were offered at 9½c. Buying interest was ½c under these levels, however.

SHEEPSKINS: Activity was slow to get under way in this category this week. Some sources anticipated a weaker shearling market due to improved production at the present time. The No. 1 shearlings were offered at 1.75, No. 2's at 1.25 and No. 3's at .85 and .90, without trade. Fall clips last sold at 2.65, with offerings this week priced at 2.75. Dry pelts were nominal at 27c. Pickled skins continued weaker with old stock reportedly about sold out, and were offered in one direction at 9.50 for mixed sheep and lambs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ending		Previous	Cor. Week
Apr. 21, 1954		Week	1953
Nat. steers	11½@14n	11 @14n	15½@18
Hvy. Texas steers	10½	9½	13½n
Butt branded steers	10½	9½	13½
Col. steers	10	9n	13
Ex. light Tex. steers	14n	14n	19½n
Brand'd cows	11½@12	11 @11½n	15½@16
Hvy. nat. cows	12 @12½	11½@12n	16½@17
Lt. nat. cows	14½@15	14 @14½	19½
Nat. bulls	10½@11n	10½n	12 @12½
Brand'd bulls	9½@10n	9½n	11 @11½
Calfskins, Nor.	40n	40n	47½n
10/15	42½n	42½n	45n
10/down	42½n	42½n	45n
Kips, Nor.	26n	26½n	37½@40n
Kips, Nor. nat., 15/25	23½n	24n	32½n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	9n	9n	14 @14½
50 lbs.	11 @11½n	10½n	16 @16½n

SMALL PACKER SKINS

Calfskins, under 50 lbs.	25n	25n	35n
Kips, 15/30	15@16n	15@16n	30n
Slunks, reg.	1.25@1.35n	1.25@1.35n	1.50n
Slunks, hairless	25@35n	25@35n	40@50n

SHEEPSKINS

Packer shearlings, No. 1	1.60@1.75n	1.60	2.35@2.40
Dry Pelts	27n	27n	28
Horsehides, Untrmd.	10.25@10.50n	10.25@10.50n	9.75@10.00n

N. Y. HIDE FUTURES

FRIDAY, APRIL 16, 1954

Trade closed in observance of Good Friday.

MONDAY, APRIL 19, 1954

	Open	High	Low	Close
July	15.15b	15.76	15.36	15.75b-80a
Oct.	15.70b	16.40	16.10	16.35 - 40
Jan.	16.15b	16.90	16.25	16.90
Apr.	16.40b	16.91	16.61	17.15b-25a
July	16.60	17.35b-45a
Oct.	16.70b	17.45b-60a

Sales: 108 lots.

TUESDAY, APRIL 20, 1954

July	15.60b	15.75	15.43	15.43
Oct.	16.25b	16.38	16.10	16.05b-10n
Jan.	16.70b	16.80	16.80	16.50b-65a
Apr.	16.95b	16.75b-95a
July	17.15b	17.00b-23a
Oct.	17.25b	17.10n

Sales: 34 lots.

WEDNESDAY, APRIL 21, 1954

July	15.35b	15.87	15.50	15.68 - 70
Oct.	16.15	16.50	16.15	16.30
Jan.	16.50b	16.90	16.90	16.80b-90a
Apr.	16.80b	17.05b-20a
July	17.10b	17.30b-50a
Oct.	17.15b	17.40n

Sales: 55 lots.

THURSDAY, APR. 22, 1954

July	15.65b	15.60	15.60	15.61b-63a
Oct.	16.25b	16.35	16.25	16.25b-28a
Jan.	16.75b	16.75	16.75	16.75
Apr.	17.00b	17.00b-12a
July	17.25b	17.25b-42a
Oct.	17.40b	17.35n

Sales: 19 lots.

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WEEK'S CLOSING MARKETS

AMI PROVISION STOCKS

Total of all pork meat holdings as of April 17 decreased 6 per cent from stocks reported on March 27, according to the American Meat Institute. Total pork stocks at 317,600,000 lbs. compared with 338,600,000 lbs. three weeks earlier. A year ago these holdings were reported at 427,600,000 lbs.

Total lard and rendered pork fat holdings amounted to 59,600,000 lbs. against 62,100,000 lbs. two weeks before and 142,500,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks and a year earlier.

	Apr. 17 stocks as Percentage of Inventories on	Mar. 27 1954	Apr. 18 1953
HAMS:			
Cured, S. P. regular	86	75	
Cured, S. P. skinned	63	56	
Frozen-for-cure, skinned	90	100	
Total hams	78	77	
PICNICS:			
Cured, S. P.	98	41	
Frozen-for-cure	88	60	
Total picnics	90	54	
BELLIES:			
Cured, D. S.	100	83	
Cured, S. P. & D. C.	96	50	
Frozen-for-cure, regular	105	90	
Total bellies	102	81	
FAT BACKS:			
D. S. CURED	108	85	
OTHER CURED AND FROZEN-FOR-CURE			
Total other	103	99	
BARRELED PORK			
100	30		
FRESH FROZEN			
Loins, shoulder butts and spareribs	97	47	
All other	92	71	
TOT. ALL PORK MEATS	94	74	
RENDERED PORK FATS	96	93	
LARD	95	41	

CHICAGO PROV. STOCKS

Lard inventories in Chicago on April 15, amounted to 14,713, 121 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 14,903,013 lbs. of product in store on March 31, and far less than the 108,774,305 lbs. a year earlier. Total D.S. bellies amounted to 4,488,525 lbs., as against 4,241,663 lbs. on March 31 and 4,928,821 lbs. a year earlier. Chicago provision items appear below:

	Apr. 15, '54 lbs.	Mar. 31, '54 lbs.	Apr. 15, '53 lbs.
P.S. lard (a)	11,249,063	11,215,774	79,485,816
P.S. lard (b)	11,495,532
Dry rendered lard (a)	1,002,937	1,002,937	8,060,437
Dry rendered lard (b)	10,984	10,984	2,505,707
Other lard	2,450,137	2,673,318	7,136,813
TOTAL LARD	14,713,121	14,903,013	108,774,305
D.S. CL. bellies (contr.)	33,000	7,600	92,600
D.S. CL. bellies (other)	4,455,525	4,234,063	4,836,221
TOTAL D.S. CL. BELLIES	4,488,525	4,241,663	4,928,821
(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 1, 1953.			

THURSDAY'S CLOSINGS PROVISIONS

The live hog top at Chicago was \$28.75; average, \$27.40. Provision prices were quoted as follows: Under 12 pork loins, 56; 10/14 green skinned hams, 58@59; Boston butts, 46; 16/down pork shoulders, 42½; 3/down spareribs, 47; 8/12 fat backs, 15½@16½; reglar pork trimmings, 28 nominal; 18/20 DS bellies, 35½ nominal; 4/6 green picnics, 38½; and 8/up green picnics, 33½@34.

P.S. loose lard was quoted at 19.75 and P.S. lard in tierces at 21.12½ nominal.

COTTONSEED OIL

Closing cottonseed oil futures in New York were quoted as follows: May, 16.35; July, 16.17-19; Sept., 14.65b-85a; Oct., 14.40b-68a; Dec., 14.30b-45a; Jan., 14.30n; and Mar., 14.30b-48a.

Sales: 59 lots.

Wholesale Price Indexes

The wholesale price index on meats for the week ended April 13 at 93.9 per cent of the 1947-49 average of 100 per cent for the date, remained unchanged from the week before, according to the Bureau of Labor Statistics. Average primary market prices rose 0.1 per cent to 111.0. Price increases were in lard, 7.7 per cent; cottonseed oil, 2.2; hogs, 2.1; while the average for fats and oils was up 2.7 per cent.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 10, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$18.46	\$20.53	\$26.00	\$23.98	\$33.47	\$25.60	\$23.71	\$26.38
Montreal	18.75	21.25	20.50	19.55	33.61	26.60	22.00	21.00
Winnipeg	16.00	19.28	24.00	24.00	31.85	24.60	20.50	24.00
Calgary	17.08	19.25	23.83	26.06	32.95	24.95	21.01	22.73
Edmonton	16.00	18.00	27.50	27.50	33.85	24.75	21.25	21.00
Lethbridge	17.00	18.25	27.50	24.00	32.60	24.65	19.75	21.00
Pr. Albert	15.90	18.00	23.25	24.50	30.60	22.60	20.50
Moose Jaw	15.60	18.70	19.50	23.00	30.60	22.60	15.50
Saskatoon	15.70	18.50	24.00	26.50	30.60	22.60	19.50
Regina	15.70	18.10	21.30	25.80	30.60	22.60	18.75
Vancouver	17.50	20.60	19.75	28.15

* Dominion Government premiums not included.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Apr. 17, 1954, totaled 4,778,000 lbs.; previous week, 5,330,000 lbs.; same week, 1953, 5,907,000 lbs.; 1954 to date, 87,704,000 lbs.; same period 1953, 80,946,000 lbs.

Shipments for the week ended Apr. 17, 1954, totaled 4,334,000 lbs.; previous week 4,799,000 lbs.; corresponding week 1953, 4,062,000 lbs.; this year to date, 67,538,000 lbs.; corresponding week, 1953, 56,827,000 lbs.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended Apr. 17, 1954, was 17.5, according to a report by the U. S. Department of Agriculture. This ratio compared with the 17.6 ratio reported for the preceding week and 13.8 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.572 per bu. in the week ended Apr. 17, 1954, \$1.539 per bu. in the previous week and \$1.573 per bu. for the same period a year earlier.

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on March 31 totaled 17,978,025 lbs. of pork meats compared with 14,564,365 lbs. at the close of February and 28,117,555 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 3,974,132, 3,104,707 and 10,739,132 lbs. for the three dates respectively.

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LIVESTOCK MARKETS

Weekly Review

Cattle Hold Record; March Calf Kill at New High for Month

March was a month of increased activity in livestock slaughter as the volume of butchering in all classes of meat animals rose over February, according to a report on federally-inspected slaughter for the period compiled by the U. S. Department of Agriculture. Cattle slaughter, as expected, established a new all-time record for the period, as did calf slaughter.

Butchering of hogs was stepped up considerably over February operations, but lagged behind the kill for March last year by about the same proportion as hog numbers were down from a year earlier. Slaughter of new crop lambs around the West Coast told to a considerable extent in the month's kill of ovines, as did the larger movement of fed lambs from corn belt feedlots.

Cattle slaughter for March numbered 1,511,003 head as the kill rose 16 per cent over the 1,302,454 butchered in February and 18 per cent more than the 1,299,458 killed in March, 1953. Last year's March slaughter of cattle was the second largest on record.

Slaughtering of calves rose to a record high of 660,485 head as the kill rose 27 per cent over the February count of 517,691 animals and 23 per cent more than the 534,719 killed in March last year. The next highest was about 644,000, killed in 1947.

High prices on live hogs attracted an increased number of the animals to market in March which boosted the month's kill 17 per cent to 4,553,795 from 3,883,165 in February. But it fell about 9 per cent under the 4,961,955-head kill in March, 1953. The favorable hog-corn price ratio resulted in heavier average weights of the animals at market and on the hook.

Sheep and lamb slaughter in March

numbered 1,148,930 head for a 5 per cent increase over the February kill of 1,090,106 head, but fell slightly under the 1,190,116 killed in the same month last year.

January-March slaughter totaled 4,354,498 cattle for a new record which

was 15 per cent more than the 3,782,977 killed last year. Calf slaughter for the three months numbered 1,724,232 for a 22 per cent rise over 1,409,620, last year. Hog slaughter in the period was 20 per cent smaller at 13,149,117 head than the 15,778,554 killed last year, while that of sheep and lambs fell 2 per cent to 3,480,186 from 3,566,944 last year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
January	1,511,041
February	1,302,454
March	1,511,003
April	1,371,434
May	1,344,967
June	1,450,802
July	1,498,214
August	1,498,951
September	1,644,126
October	1,781,789
November	1,808,793
December	1,725,445

CALVES	
January	548,056
February	517,691
March	660,485
April	540,929
May	503,689
June	586,043
July	615,679
August	602,148
September	687,187
October	776,152
November	858,082
December	657,813

HOGS	
January	4,712,159
February	3,883,165
March	4,553,795
April	4,324,684
May	3,842,647
June	3,607,412
July	3,275,687
August	3,395,948
September	4,059,370
October	4,964,157
November	5,540,389
December	5,438,320

SHEEP AND LAMBS	
January	1,241,150
February	1,090,106
March	1,148,930
April	1,099,502
May	1,014,658
June	1,055,313
July	1,108,021
August	1,157,615
September	1,366,162
October	1,528,873
November	1,159,316
December	1,290,038

YEAR TOTALS	
Cattle	4,354,498
Calves	1,724,232
Hogs	13,149,117
Sheep	3,480,186

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during February, 1954, and 1953 at the 64 public markets.

TOTAL SALABLE RECEIPTS*	
	Feb., 1954
Cattle	1,306,484
Calves	259,761
Hogs	1,496,982
Sheep	527,118

TOTAL DRIVEN IN RECEIPTS	
	Feb., 1954
Cattle	1,281,339
Calves	284,807
Hogs	1,812,087
Sheep	523,185

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total February receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 84.4; calves, 87.3; hogs, 86.4; and sheep, 50.7. Percentages in 1953 were 82.9, 88.5, 83.5 and 54.2.

HOG WEIGHTS AND COST

Average costs and weights of hogs at eight markets during March, 1954, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	Mar. 1954	Mar. 1953	Mar. 1954	Mar. 1953
Chicago	\$25.92	\$20.78	246	236
Kansas City	26.10	20.83	232	227
Omaha	25.63	20.51	248	238
St. Louis Nat'l Stock Yards	26.11	20.78	225	221
St. Joseph	26.09	20.85	230	222
St. Paul	25.75	20.46	232	224
Sioux City	25.38	20.35	253	239
Indianapolis	25.96	20.59	225	223

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SIOUX FALLS, S.D.
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LIVESTOCK BUYING

Cattle On Feed In Corn Belt April 1 Below Year Earlier

The number of cattle on feed in the 11 Corn Belt states on April 1 was 1 per cent less than a year earlier, according to the Crop Reporting Board. The decrease was probably equivalent to about 30,000 head, and it appears that the number of cattle on feed April 1 for the country was down 2 to 3 per cent from April 1 a year ago compared with a decrease of 9 per cent on January 1. The number of cattle placed on feed during the January-March period was sharply higher, while marketings on feed cattle were only slightly higher.

The decrease of 1 per cent in the number of cattle on feed on April 1 for the 11 Corn Belt states compares with a decrease of 10 per cent for this area on January 1. Wisconsin and Illinois reported decreases of 10 and 3 per cent, respectively, while other states reported increases as follows: Ohio, 15 per cent; Indiana, 5 per cent and Michigan, 8 per cent. Missouri and Kansas reported increases of 2 and 6 per cent. Minnesota equalled a year ago, while Iowa showed a decrease of 2 per cent, Nebraska was down 3 per cent and South Dakota 7 per cent.

In California, the number of cattle

on feed on April 1 totaled 206,000 head compared with 350,000 on January 1 and 211,000 on April 1, 1953. The number of cattle on feed in Idaho was 74,000 head compared with 95,000 head on January 1 this year and 67,000 a year ago. In Colorado, information on marketings and replacements indicate about 10 per cent fewer cattle on feed on April 1 than a year ago. This compares with a decrease of 17 per cent on January 1, 1954, from January 1, 1953.

Corn Belt cattle feeders expect to

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during February 1954, compared with January 1954, and February 1953 is shown below:

	Feb. 1954 Per cent	Jan. 1954 Per cent	Feb. 1953 Per cent
Cattle:			
Steers	51.7	50.2	50.1
Heifers	15.4	16.2	14.1
Cows	30.7	31.6	24.5
Cows & heifers	46.1	47.8	38.6
Bulls & stags	2.2	2.0	2.3
Total ¹	100.0	100.0	100.0
Canners & Cutters ² ..	14.7	15.0	11.4
Hogs:			
Sows	3.4	3.8	4.1
Barrows & gilts	96.2	95.9	95.5
Stags & boars4	.3	.4
Total ¹	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	96.5	95.6	97.3
Sheep	3.5	4.4	2.7
Total ¹	100.0	100.0	100.0

¹Based on reports from packers.
²Totals based on rounded numbers.
³Included in cattle classification.

market 46 per cent before July 1, the same as a year earlier. Feeders intend to market 14 per cent of the April 1 number during April, 16 per cent during May, and 16 per cent in June. This compares with 15 per cent of the April 1, 1953, number intended to be marketed in April, 16 per cent in May, and 15 per cent in June.

In the 11 Corn Belt states about 66 per cent of the total cattle on feed April 1 was reported to have been on feed over three months, compared with 76 per cent last April and 70 per cent two years ago. Steers on feed this year in the 11 Corn Belt states were 69 per cent compared with 68 per cent a year earlier. Heifers accounted for 17 per cent of the total compared with 15 per cent a year ago, while calves comprised 14 per cent compared with 17 per cent a year earlier.

THREE-STATE CATTLE ON FEED

	Apr. 1, 1954	Jan. 1, 1954	Apr. 1, 1953
Illinois	500,000	550,000	513,000
Iowa	1,140,000	1,070,000	1,163,000
Nebraska	534,000	607,000	551,000
Totals	2,174,000	2,227,000	2,227,000

LIVESTOCK CAR LOADINGS

A total of 7,632 cars was loaded with livestock during the week ended April 10, 1954, according to the American Association of Railroads. This was an increase of 109 over the same week of 1953, but 796 less than in the like period of 1952.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 20, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City* Omaha* St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs. ...	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs. ...	\$27.75-28.25	None rec.	None rec.	None rec.	None rec.
160-180 lbs. ...	28.25-28.35	\$26.00-28.00	None rec.	\$25.75-28.25	\$27.75-28.25
180-200 lbs. ...	28.25-28.35	27.75-28.40	\$28.25-28.35	28.00-28.50	27.50-28.50
200-220 lbs. ...	28.25-28.35	28.00-28.40	28.25-28.35	28.00-28.50	27.50-29.00
220-240 lbs. ...	28.00-28.35	28.00-28.25	28.25-28.35	28.00-28.50	27.50-28.50
240-270 lbs. ...	27.50-28.00	27.75-28.15	27.75-28.25	27.50-28.25	26.50-27.75
270-300 lbs. ...	27.00-27.50	27.40-27.90	None rec.	27.00-27.75	26.50-27.75
300-330 lbs. ...	None rec.	27.00-27.60	None rec.	26.25-27.25	26.00-27.60
330-360 lbs. ...	None rec.	26.25-27.25	None rec.	26.25-27.25	None rec.

Medium:

160-220 lbs. ...	None rec.	None rec.	None rec.	25.00-27.75	None rec.
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SOWS:

Choice:

270-300 lbs. ...	26.00 only	25.50-26.00	25.50-25.75	25.25-26.50	26.50-27.00
300-330 lbs. ...	26.00 only	25.50-27.75	25.50-25.75	25.25-26.50	26.50-27.00
330-360 lbs. ...	25.75-26.00	25.25-25.75	25.50-25.75	25.25-26.50	26.00-26.50
360-400 lbs. ...	25.50-25.75	25.00-25.50	25.50-25.75	25.25-26.50	25.50-26.00
400-450 lbs. ...	25.25-25.50	24.50-25.25	25.00-25.50	24.00-25.50	25.00-25.50
450-550 lbs. ...	24.75-25.25	23.25-24.75	24.50-25.50	24.00-25.50	24.00-25.50

Medium:

250-500 lbs. ...	None rec.	None rec.	None rec.	23.00-26.00	None rec.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs. ...	25.00-28.00	None rec.	25.00-27.75	25.50-27.50	25.00-27.00
900-1100 lbs. ...	26.00-29.00	27.50-30.50	25.75-28.50	25.75-29.00	25.00-27.50
1100-1300 lbs. ...	26.00-29.00	27.75-30.50	25.75-28.50	26.25-29.00	24.50-27.50
1300-1500 lbs. ...	25.50-28.50	27.25-29.50	25.50-28.50	22.50-26.00	24.00-27.00

Choice:

700-900 lbs. ...	22.50-26.00	23.25-27.00	22.25-25.00	22.50-26.00	22.00-25.00
900-1100 lbs. ...	22.75-26.00	23.50-27.75	22.50-25.50	22.50-26.00	22.00-25.00
1100-1300 lbs. ...	22.75-26.00	23.75-27.75	22.50-25.50	22.50-26.00	22.00-25.00
1300-1500 lbs. ...	22.50-26.00	23.75-27.75	22.50-25.50	22.50-26.00	21.50-24.50

Good:

700-900 lbs. ...	20.00-22.75	20.50-23.50	19.00-22.25	19.75-22.50	19.50-22.00
900-1100 lbs. ...	20.50-22.75	20.50-23.75	19.50-22.50	19.75-22.50	19.50-22.00
1100-1300 lbs. ...	20.00-22.75	20.75-23.75	19.50-22.50	19.75-22.50	19.00-22.00

Commercial,

all wts.	17.50-20.50	17.50-20.75	17.00-19.50	17.00-19.75	16.50-19.50
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Utility, all wts.,

all wts.	15.50-17.50	15.00-17.50	14.50-17.00	14.00-17.00	15.00-16.50
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HEIFERS:

Prime:

600-800 lbs. ...	24.00-26.00	None rec.	23.50-25.25	24.00-25.25	23.00-24.00
800-1000 lbs. ...	24.00-26.00	25.75-27.75	23.75-25.75	24.00-25.25	23.00-24.50

Choice:

600-800 lbs. ...	21.50-24.00	22.50-25.75	20.50-23.50	21.50-24.00	20.50-23.00
800-1000 lbs. ...	21.50-24.00	22.75-25.75	20.75-23.75	21.50-24.00	20.50-23.00

Good:

500-700 lbs. ...	19.00-21.50	19.50-22.75	17.50-20.75	18.00-21.50	19.00-20.50
700-900 lbs. ...	19.50-21.50	20.00-22.75	18.00-20.75	18.00-21.50	19.00-20.50

Commercial,

all wts.	16.50-19.50	16.25-21.00	15.00-18.00	15.25-18.00	16.00-19.00
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Utility, all wts.,

all wts.	14.00-16.50	13.50-16.25	13.00-15.00	12.75-15.25	14.00-16.00
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COWS:

Commercial,

all wts.	13.50-15.00	14.00-16.00	13.00-14.50	13.25-14.50	13.50-15.00
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Utility, all wts.,

all wts.	12.50-13.50	12.25-14.25	11.50-12.50	11.50-13.25	11.50-13.00
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Canner & cutter,

all wts.	9.50-12.50	9.50-12.25	9.25-11.50	9.50-11.50	9.50-11.50
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BULLS (Yrln. Excl.) All Weights:

Good	None rec.	12.00-15.00	None rec.	12.00-13.50	12.00-13.00
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Commercial	13.50-14.50	15.75-16.50	14.00-14.50	14.25-15.25	12.00-13.50
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Utility	12.50-13.50	13.75-15.50	12.50-14.00	12.50-14.25	13.00-15.50
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Cutter	11.00-12.50	12.00-13.75	11.50-12.50	11.25-12.50	13.00-15.50
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VEALERS, All Weights:

Choice & prime ..	21.00-26.00	24.00-25.00	22.00-24.00	21.00-25.00	21.00-24.00
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Com'l & good ..	13.00-21.00	15.00-24.00	14.00-22.00	15.00-21.00	15.00-21.00
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CALVES (500 Lbs. Down):

Choice & prime ..	17.00-22.00	18.00-23.00	18.00-20.00	18.00-22.00	18.00-20.00
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Com'l & good ..	13.00-17.00	14.00-18.00	13.00-18.00	14.00-18.00	13.00-18.00
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SHEEP AND LAMBS:

LAMBS (110 Lbs. Down)					
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Choice & prime ..	24.50-25.50	25.50-26.75	23.00-24.00	25.00-25.40	24.75-25.50
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Good & choice ..	23.00-24.50	22.50-25.50	22.00-23.00	23.50-25.00	22.75-24.75
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EWES (Shorn)

Good & choice ..	6.00-7.50	7.00-8.25	None rec.	None rec.	7.50-8.50
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Cull & utility ..	5.00-6.00	5.00-7.00	None rec.	None rec.	5.00-7.50
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*Cattle, sheep quotations as of April 19.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week Ended	Prev. Week	Cor.
Chicago†	22,250	22,521	24,439
Kansas City†	14,484	16,662	14,912
Omaha*‡	25,269	26,570	23,606
E. St. Louis†	11,686	10,001	9,227
St. Joseph†	10,465	10,799	9,960
Sioux City†	10,979	10,382	11,282
Wichita*†	2,965	3,666	3,642
New York & Jersey City†	10,013	11,293	10,097
Oklahoma City†	7,601	5,575	4,906
Cincinnati†	3,792	4,711	4,108
Denver†	11,439	10,903	12,314
St. Paul†	14,009	16,425	15,481
Milwaukee†	4,263	4,516	4,107
Total	149,245	154,084	148,480

HOGS

Chicago†	23,758	25,689	36,352
Kansas City†	6,690	9,737	9,847
Omaha*‡	23,659	22,244	25,093
E. St. Louis†	26,807	29,003	29,708
St. Joseph†	19,509	18,330	21,302
Sioux City†	13,969	17,348	18,357
Wichita*†	6,949	8,851	8,064
New York & Jersey City†	38,785	42,659	43,136
Oklahoma City†	9,684	10,392	8,987
Cincinnati†	11,402	12,731	12,748
Denver†	9,643	10,021	12,132
St. Paul†	20,986	27,703	26,943
Milwaukee†	3,254	3,333	5,948
Total	215,155	235,411	253,617

SHEEP

Chicago†	5,159	5,982	4,161
Kansas City†	3,202	5,215	6,999
Omaha*‡	11,574	11,048	7,697
E. St. Louis†	1,486	2,772	1,002
St. Joseph†	8,262	11,522	10,031
Sioux City†	6,796	8,004	4,274
Wichita*†	2,110	2,504	2,623
New York & Jersey City†	44,229	43,435	38,640
Oklahoma City†	3,850	5,209	1,810
Cincinnati†	430	207	114
Denver†	11,039	11,547	8,745
St. Paul†	3,269	3,753	3,088
Milwaukee†	281	404	478
Total	101,537	111,602	89,800

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended April 10:

CATTLE

	Period Same Wk. Apr. 10 Last Yr.
Western Canada	15,232 11,111
Eastern Canada	16,590 12,965
Total	31,822 24,076

HOGS

Western Canada	37,764 39,729
Eastern Canada	47,490 62,379
Total	85,254 102,108
All hog carcasses graded	92,271 107,527

SHEEP

Western Canada	2,944 2,220
Eastern Canada	2,102 1,982
Total	5,046 4,202

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 17:

	Cattle	Calves	Hogs	Sheep*
Salable	216	861	217	
Total (incl. directs)	5,037	4,179	17,009	20,785
Prev. week:				
Salable	199	571		
Total (incl. directs)	5,629	2,616	17,961	22,483

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 15	2,731	489	6,014	1,301
Apr. 16	1,053	205	7,665	56
Apr. 17	255	38	2,280	22
Apr. 19	15,578	488	7,526	920
Apr. 20	8,000	400	10,500	3,500
Apr. 21	12,000	400	10,000	1,500
*Week so far	35,578	1,288	28,026	5,920
Week ago	30,759	1,221	23,318	6,155
Year ago	46,688	1,324	29,598	12,260
2 yrs. ago	26,995	1,082	43,948	13,176

*Including 122 cattle, 4,717 hogs direct to packers.

SHIPMENTS

Apr. 15	1,792	116	1,385	716
Apr. 16	736	116	1,103	306
Apr. 17	136			279
Apr. 19	4,180		1,473	520
Apr. 20	3,070		1,000	1,000
Apr. 21	4,000		1,000	1,000
Week so far	11,180		3,473	2,520
Week ago	10,118		152	2,930
Year ago	17,004		26	2,957
2 yrs. ago	10,575		67	3,522

APRIL RECEIPTS

	1954	1953
Cattle	111,963	133,805
Calves	5,796	5,630
Hogs	127,189	173,781
Sheep	26,881	50,944

APRIL SHIPMENTS

	1954	1953
Cattle	43,448	55,539
Hogs	15,789	13,070
Sheep	11,210	16,310

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Apr. 21:

	Week ended Apr. 21	Week ended Apr. 14
Packers' purch.	25,030	25,041
Shippers' purch.	5,238	6,181
Total	30,268	31,223

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Apr. 21, were reported as shown in the table below:

CATTLE:	
Steers, choice	\$23.50@24.75
Steers, good	21.50@22.25
Steers, com'l	19.00@20.50
CATTLE:	
Heifers, good & ch.	22.50 only
Heifers, com'l & gd.	19.00@21.00
Cows, util. & gd.	15.00@16.00
Cows, util. & com'l	13.00@16.00
Cows, can. & cut.	9.00@12.75
Bulls, util.	15.00@19.00

CALVES:	
Vealers, choice & pr.	None rec.
Good & choice	20.00@24.00
Calves, gd. & ch.	20.00@23.00

HOGS:	
Choice, 190/255	28.00@29.00
Sows, 500/down	20.00@22.50

SHEEP:	
Lambs, ch. & pr.	None rec.

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, April 16, with comparisons:

	Cattle	Hogs	Sheep
Week to date	255,000	321,000	148,000
Previous week	284,000	340,000	198,000
Same wk. 1953	267,000	380,000	169,000
1954 to date	4,279,000	5,738,000	2,485,000
1953 to date	3,748,000	7,207,000	2,501,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Apr. 15:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,650	1,150	1,700	250
N. Portland	2,700	400	1,450	1,275
S. Francisco	575	25	1,200	725

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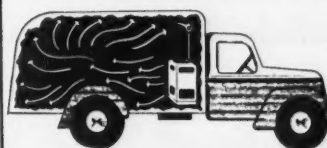
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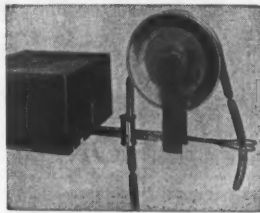
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 17, 1954, as reported to The National Provisioner:

CHICAGO

Armour, 6,359 hogs; Wilson, 3,653 hogs; Agar, 2,869 hogs; Shippers, 4,633 hogs; and Others, 10,847 hogs.
Total: 22,250 cattle; 1,632 calves; 28,391 hogs; and 5,159 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,892	990	1,304	1,706
Swift	2,589	1,344	2,058	1,324
Wilson	1,320	...	2,470	...
Butchers	4,456	...	858	172
Others	893
Totals	12,150	2,334	6,690	3,202

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,131	5,076	2,877	...
Cudahy	4,010	4,230	2,150	...
Swift	5,528	5,002	1,924	...
Wilson	3,426	3,196	3,180	...
Cornhusker	778
O'Neill	347
Neb. Beef	562
Eagle	98
Gr. Omaha	376
Hoffman	109
Rothschild	333
Roth	1,464
Kingan	1,788
Merchants	146
Midwest	198
Omaha	431
Union	696
Others	10,950
Totals	28,351	28,454	10,140	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,866	1,518	7,634	911
Swift	3,487	2,564	11,746	575
Hunter	1,251	...	4,563	...
Hell	2,401	...
Krey	460	...
Laclede
Luer
Totals	7,604	4,082	26,807	1,486

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,525	407	8,825	3,954
Armour	3,340	558	7,523	1,137
Others	4,614	60	1,983	2,478
Totals*	11,479	1,025	18,331	7,669

*Do not include 21 cattle, 3,161 hogs and 3,171 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,718	2	3,998	1,824
Cudahy	3,576	...	3,847	1,557
Swift	3,045	...	3,327	1,280
Butchers	396	2	8,155	685
Others	7,001	8
Totals	17,736	12	19,327	5,344

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,611	347	1,669	2,110
Kansas	335
Dunn	127
Dold	141	...	572	...
Sunflower	12
Pioneer	38
Excel	384
Others	2,032	...	113	525
Totals	4,468	347	2,354	2,635

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,293	200	848	1,037
Wilson	1,174	291	726	510
Others	2,047	282	874	122
Totals*	2,514	773	2,448	1,669

*Do not include 1,244 cattle, 70 calves, 7,236 hogs and 2,181 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	124
Cudahy
Wilson	65
Commercial	350	16
United	744	4	359	...
Atlas	706
Ideal	638
Machlin	494
Luer	542	...
Acme	275
Gr. West	247
Clougherty	798	...
Others	2,814	653	218	...
Totals	7,371	673	1,917	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,828	245	2,429	6,792
Swift	1,834	202	2,724	4,167
Cudahy	852	194	2,257	481
Wilson	725
Others	5,038	100	2,066	646
Totals	10,277	651	9,466	12,098

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	202
Kahn's
Meyer
Schlachter	174	41	...	12
Northside
Others	3,541	1,283	12,065	214
Totals	3,715	1,324	12,065	378

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,887	3,626	10,473	1,189
Bartusch	99
Cudahy	1,012	55	...	488
Rifkin	971	42
Superior	1,473
Swift	5,567	2,602	10,513	1,532
Others	2,485	1,881	8,749	460
Totals	16,494	8,543	29,735	3,669

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,269	1,011	820	6,448
Swift	856	532	814	7,794
Bl. Bonnet	219	17	33	...
City	279	...	27	...
Rosenthal	297	77
Totals	2,830	1,637	1,694	14,242

TOTAL PACKER PURCHASES

	Week Ended April 17	Prev. Week	Cor. 1953
Cattle	147,461	153,997	158,775
Hogs	187,679	198,779	224,128
Sheep	67,674	97,619	76,503

CORN BELT DIRECT TRADING

Des Moines, Ia., April 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$24.65@27.00
180-240 lbs. 26.50@27.75
240-300 lbs. 25.85@27.75
300-400 lbs. 25.15@27.00

SOVS:

270-300 lbs. 25.00@25.85
440-550 lbs. 28.00@24.85

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Apr. 15	52,000	33,500
Apr. 16	34,500	26,000
Apr. 17	22,000	23,500
Apr. 19	40,000	34,000
Apr. 20	33,000	31,500
Apr. 21	37,000	35,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Apr. 21, were as follows:

CATTLE:
Steers, choice None rec.
Steers, gd. & ch. 23.00@24.50
Steers, com'l & gd. 20.50@21.00
Heifers, choice & pr. None rec.
Cows, util. & gd. 12.65@15.00
Cows, cull & utility None rec.
Cows, can. & cut. 8.50@12.00
Bulls, com'l 15.00@16.50

VEALERS:
Choice & prime 26.00@27.00
Good & choice 25.00@26.00
Com'l & good 12.00@23.00
Culls 8.00@11.00

HOGS:
Choice, 180/240 28.00@29.95
Sows, 400/down 24.00@24.50

LAMBS:
Choice None rec.

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending April 17 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,943	12,970	40,288	42,506
Baltimore, Philadelphia	7,946	1,475	22,273	1,524
Cincinnati, Cleveland, Detroit, Indianapolis	14,908	6,382	64,546	8,371
Chicago Area	22,914	5,523	51,337	6,254
St. Paul-Wis. Areas ²	27,431	30,254	69,935	8,099
St. Louis Area ³	14,314	8,441	67,738	7,075
St. Louis City	10,724	2	17,231	7,284
Omaha Area	29,628	1,800	37,223	14,445
Kansas City	13,451	3,766	23,255	9,838
Iowa-So. Minnesota ⁴	25,338	10,908	170,570	28,435
Louisville, Evansville, Nashville, Memphis	8,579	9,317	41,016	Not Available
Georgia-Alabama Areas ⁵	5,404	2,773	21,924	...
St. Joseph, Wichita, Oklahoma City	17,716	3,124	34,140	16,979
Ft. Worth, Dallas, San Antonio	14,693	5,815	15,809	21,051
Deaver, Ogden, Salt Lake City	13,746	1,110	11,121	14,267
Los Angeles, San Francisco Areas ⁶	21,763	1,996	22,945	34,778
Portland, Seattle, Spokane	5,682	553	7,888	4,358
Grand Total	264,270	105,709	718,739	225,262
Total previous week	272,132	104,583	761,578	234,080
Total same week 1953	269,449	98,027	827,688	219,413

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville Florida during the week ended April 16:

	Cattle	Calves	Hogs
Week ended April 16	2,557	817	10,955
Week previous (five days)	2,506	937	10,805
Corresponding week last year	2,819	1,341	8,232

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

STEERS AND HEIFERS: Carcasses	BEEF CURED:
Week ending Apr. 17, 1954. 15,644	Week ending Apr. 17, 1954. 16,790
Week previous	Week previous
Same week year ago	Week previous

COW:	PORK CURED AND SMOKED:
Week ending Apr. 17, 1954. 1,724	Week ending Apr. 17, 1954. 504,874
Week previous	Week previous
Same week year ago	Week previous

BULL:	LARD AND PORK FATS:
Week ending Apr. 17, 1954. 445	Week ending Apr. 17, 1954. 30,663
Week previous	Week previous
Same week year ago	Week previous

VEAL:	LOCAL SLAUGHTER
Week ending Apr. 17, 1954. 12,907	CATTLE:
Week previous	Week ending Apr. 17, 1954. 10,013
Same week year ago	Week previous

LAMB:	Same week year ago
Week ending Apr. 17, 1954. 44,072	11,293
Week previous	10,097
Same week year ago	

MUTTON:	CALVES:
Week ending Apr. 17, 1954. 1,963	Week ending Apr. 17, 1954. 16,294
Week previous	Week previous
Same week year ago	Week previous

HOG AND PIG:	Same week year ago
Week ending Apr. 17, 1954. 3,339	16,791
Week previous	8,730
Same week year ago	

PORK CUTS:	HOGS:
Week ending Apr. 17, 1954. 1,619,352	Week ending Apr. 17, 1954. 38,785
Week previous	Week previous
Same week year ago	Week previous

BEEF CUTS:	Same week year ago
Week ending Apr. 17, 1954. 162,318	43,136
Week previous	
Same week year ago	

VEAL AND CALF CUTS:	COUNTRY DRESSED MEATS
Week ending Apr. 17, 1954. 18,017	VEAL:
Week previous	Week ending Apr. 17, 1954. ...
Same week year ago	Week previous

LAMB AND MUTTON:	Same week year ago
Week ending Apr. 17, 1954. 154	7,320
Week previous	
Same week year ago	

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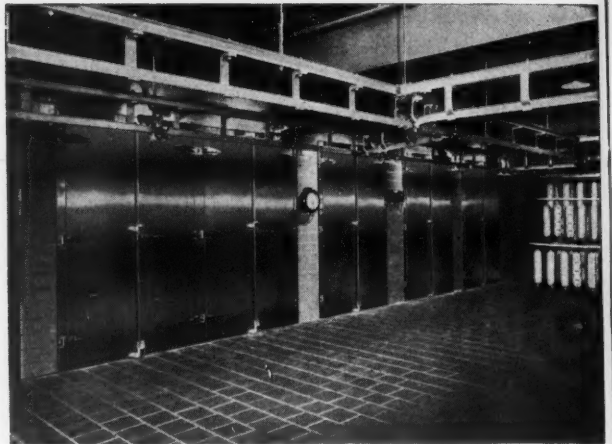
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1971 Tansley St., Montreal, Canada (Cherrier 2146)

European Inquiries to:
MITTELHAÜSER & WALTER, Hamburg 4, Germany

South, Central and Latin American Inquires to:
GRIFFITH LABORATORIES S. A., 37 Empire St., Newark 5, N. J.

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

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POSITION WANTED

COMPTROLLER-OFFICE MANAGER

Age 43. 20 years' experience in large and medium size packing plants. Finances, costs, office management. Large volume of buying and selling meat scrap, tankage, grease. Desire position with west coast packer or large by-product processor. Presently employed as consultant. W-175, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Will locate anywhere. Age 43. 28 years' experience in sausage manufacturing, loaves, smoked and cured meats. Extensive experience in packaged lunch meat, complete knowledge of costs, modern methods and ingredients. Practical and efficient. Experienced in both large and small plants. W-176, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER OR SUPERINTENDENT: Technical graduate. Slaughtering, processing, sales, personnel and customer relations. Served apprenticeship from knock and stick pens through every department, and as practical engineer and master mechanic. Will relocate, local or foreign. W-177, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Beef operations—complete. Beef operator from buying to selling. Good sales outlets. Know all gang set-ups, plant operations and grading. W-178, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

REFRIGERATING ENGINEER: Master mechanic, engineering graduate. 23 years' experience. Will relocate, local or foreign. W-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

MANAGER OR SUPERINTENDENT: Experienced, large and small plants, practical, efficient. Slaughtering, curing, sausage, canning, rendering, etc. Excellent references. W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

THOROUGHLY EXPERIENCED: Sausage maker and curing cellar foreman. 25 years' experience in all phases of production. Latest methods of processing. Handle help, figure costs. Now located on west coast. Personal interview at your convenience. W-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALESMAN: Are you ambitious? Between 23 and 33 years old? Learn natural sausage casing business. Large international firm. Good starting salary. Start in manufacturing department. Eventually assist in sales, travel your own territory. Write qualifications to W-160, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN: For lard, tallow and by-products. Modern B.A.I. packing plant. State qualifications and give references. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXCELLENT OPPORTUNITY: For a man who has the know-how of mixing spices and preparing materials for dry soluble seasonings to be used in the manufacture of sausage, meat loaves, etc., to associate himself with a well financed and up-and-coming organization. Give full information about your qualifications. W-158, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

DRAFTSMAN

Chicago manufacturer of packinghouse machinery desires topnotch draftsman to do plant layout work. Must be technically trained and have at least five years' experience of board work. Salary commensurate with ability and background. Permanent position with broad company benefits. W-169, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED MAN: Under 40, industrial engineering background, good knowledge of packing industry, including sausage department, to assist in production and management. Progressive firm in Ohio. W-166, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL MANAGER: Wanted for sausage kitchen in provision company located in excellent territory in southeast Missouri. Must know buying and supervising. Small investment, to become part owner. OZARK PROVISION CO., Poplar Bluff, Missouri.

PACKINGHOUSE ENGINEER: Experienced man wanted capable of taking charge of large packing plant as chief engineer. W-162, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CURING CELLAR FOREMAN: Wanted to take charge of curing cellar in plant handling 12,000 hogs per week. Good salary. W-163, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Small slaughtering plant wishes to employ experienced salesman to sell fresh beef and veal in Westchester county, New York territory. W-164, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Full experienced man wanted for eastern packer. Give experience, present employment and recommendations. W-151, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

CLASSIFIED ADVERTISING

HELP WANTED

FOOD TECHNOLOGIST WANTED: Excellent opportunity for young food technologist with well rounded background and preferably production experience. Will represent large nationally known manufacturer of established line of specialty products. Sales experience highly desirable. Location central midwest area. Please send resume to box W-131, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

SALES SUPERVISOR: Under 40 years of age wanted to supervise the sales for a well established independent Ohio packer selling meat products within an 80 mile radius of the plant. Must be experienced in supervising the sale of beef, pork, veal, smoked meats and sausage products. Applicant must have wide experience and the very best references. Excellent opportunity for the right man. Write Box W-137, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF BONING FOREMAN

Excellent opportunity in large Chicago plant for an experienced beef boning foreman. Top salary for right man. Write full details and qualifications to W-153, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

1—Model #54 B-Buffer self emptying Silent Cutter, 350 to 400 lb. finished Bowl Capacity equipped with 40 H.P. Motor 3 Phase 60 Cycles 220/440 Volts and Magnetic Starter. (Price \$1950.00) P.O.B. Brooklyn Karl Ehmer, 62-08 Myrtle Ave., Brooklyn 27, N. Y. Tele. Evergreen 6-5181.

FOR SALE: 1952 two ton Dodge truck with refrigerated body, new motor, \$2500.00. Also 3 Koldhold plates, Fridgair compressor and motor, \$300.00. KEARNEY PACKING CO., Kearney, Nebraska, Phone 34501.

FOR SALE: One reduce voltage starter three phase, sixty cycle 440 volt 40-50 H.P. Type L-41 electrical interlock auxiliary contacting device type TK universal timing delay, new and never used. GREAT FALLS MEAT CO., Great Falls, Montana.

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FOR SALE: Approximately 4000 pounds, 1 to 2 pound calf livers; 3000 pounds short cut calf tongues. Packed in 15 and 20 pound boxes. To highest bidder. WAND CO., State Hill, New York. Telephone Middletown, N.Y. 94-2731.

LARD BAGS

PARCHMENT 2/28's. IMMEDIATE SHIPMENT. FS-145, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

FEATHER MEAL: For sale for animal feeds, 85% protein. Carloads, bulk-sacked. FS-174, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: \$100,000 capital for operation of B.A.I. plant doing Kosher killing. W-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

COMPLETE EQUIPPED PACKINGHOUSE

175 miles south of Chicago, in Illinois, 13 acres of land. Capacity 1500 hogs, 200 cattle per week. 2 boilers, 2 ice machines, total space is over 25,000 sq. ft. of which 5500 sq. ft. under refrigeration. Excellent opportunity for right party. A real buy. For details write to

FS-172, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

WHOLESALE MEATS

Complete slaughter house. Smoke ovens and sausage kitchen. All equipment, 6 trucks covering western Washington. 3 bedroom house, double plumbing. Just off main highway. Ideal setup for a partnership. George D. Barclay Co., P. O. Box 1622, Tacoma, Wash.

SAUSAGE PLANT

Small and complete. Located in downtown Pensacola. Brick building. Small down payment. Good opportunity. For details write to MARTIN BILEK, P.O. Box 1212, Pensacola, Florida.

FOR SALE OR LEASE: In St. Louis. BEEF SLAUGHTERING PLANT. Approximate kill capacity 75 cattle per day. Excellent condition. Sufficient ground and approved permit to expand if required. FS-179, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: In St. Louis. HOTEL SUPPLY OR PACKER BRANCH HOUSE—cooler, freezer room, sausage kitchen and smokehouse facilities. In excellent condition on railroad spur. FS-180, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

SAUSAGE CASINGS

Well established brokers with complete coverage of all major buyers and sellers of natural sausage casings in United States and Canada, would like offers and inquiries from foreign sources. W-154, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TWO MEN: Desire contact with midwestern packer interested in opening a branch in San Francisco Bay area. We are well known to the trade. Now hold executive positions in this area. OW-173, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: BROKERS, AGENTS, STORES—to promote the sale of Irish bacon. Write to MEAT EXPORTERS (Sligo) Ltd., Deepwater Quay, SLIGO, Ireland.

COUNTRY HAM BUSINESS

Established country ham and bacon business in central Missouri. 3 1/2 acres, good location on highway 40, new equipment, nice house, \$20,000. possession immediately. FS-181, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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BARCLAY'S



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We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—issued Regularly

Kill Floor

- 7135—HOG DEHAIRER: Baby Boss #31A, with 7 1/2 HP. splashproof mtr. & str., complete with pipe & valve, like new, used less than 9 mos. \$ 975.00
- 7177—BELLY ROLLER: Boss Str., double roller, with mtr., like new 875.00
- 6947—BEEF HOIST: Le Feill, mdl. #1005-10, double action type, 30" chain, 2000# cap., 68 ipm., 5 HP. gear head mtr., New, never used 850.00
- 6946—LANDER: Dupps #17C, New, never used 225.00
- 7131—SCALDING TUB: Boss #131, steel, 3' x 5' x 6' 245.00
- 7079—CARCASS SPLITTING SAW: Best & Donovan, with wings, hanging devices & counter balance weights, 1 HP. mtr. 475.00
- 6718—SCRIBE SAW: Best & Donovan, electric, 7 1/2" saw wheel, mdl. RB 1124, with mtr., cable & counterweight 175.00
- 7126—HOG GAMBRELING TABLE: Boss #68, stainless steel top & chute, 4' x 24" 195.00
- 7140—STERILIZING LAVATORIES: (2) Boss #88 with foot pedal, soap dispenser, knife tank, 16" x 16" x 10" deep basin, ea. 75.00
- 6260—CLEAVERS: (133) New, Simmonds, Warden, White #91, 13" blade 8.00

Sausage Equipment

- 7102—STUFFER: Buffalo 5002, recon'd. & guaranteed; new piston, new safety ring, rebored cylinder 1325.00
- 6962—STUFFER: Buffalo 5002, less valves, guaranteed condition 825.00
- 7067—STUFFER: Boss 2002, recon'd. & guar. 750.00
- 6930—STUFFER: Globe 2002 700.00
- 6938—STUFFER: Randall 2002, 1 valve 600.00
- 7206—STUFFER COMBINATION: 60# cap. with Air Compressor 380.00
- 6379—LOAF STUFFER: Mecapac, stainless steel, like new 275.00
- 7156—DUAL STUFFER ATTACHMENT: Buffalo, for continuous stuffing by 2 stuffer, in like new cond. 225.00
- 7165—PORK SAUSAGE DISPENSER: Dehm & Neike, like new 1500.00
- 6526—SILENT CUTTER: Boss #5 1/2, 2 extra sets of knives 670.00
- 6710—GRINDER: Buffalo 200B, with new BX bowl, worm & shaft, 25 HP. mtr. 975.00
- 7019—GRINDER: Anco #521-56, with mtr., plates & starter 625.00
- 6709—MIXER: Buffalo 200B, 1 valve 750.00
- 7043—MIXER: 1002 cap., enclosed type, "Z" arm, New 225.00
- 6897—SLICER: U.S. #170G, ser. #170280, with Grouper Cont. & stand, New, never used 1375.00
- 7052—SLICER: U.S. #150-B, complete with churning cov. 675.00
- 6819—FROZEN MEAT SLICER: Anco, 1 HP. motor 475.00
- 7013—BARREL WASHER: Globe #300, new, 5 HP. mtr., little used 975.00
- 6969—SMOKESTICK & GAMBREL WASHER: Globe #9579, perf. cyl., 1/2 HP., little used, excel. cond. 495.00
- 6535—REVOLVING OVEN: Bakerite Portable, 60 loaf cap., thermostat control, 1 1/2 HP. motor 400.00
- 6010—HAM MOLD WASHER: Ham Boiler, heavy cast iron, bowl 225.00
- 7187—COOK TANK: steel, 29" x 45" x 6', steam coils 1 1/2", steel cover 100.00
- 7182—SOAKING TANK: galv. 55" x 42" x 27", with 2" drain one side 50.00
- 7077—BACON CURING BOXES: (6) Globe, 6002, with covers, like new cond. 12.50
- 6618—HOY MOLDS: (875) Globe #66-8, stainless steel with spring covers, excel. cond., each 6.75

Rendering & Lard

- 7157—HYDRAULIC PRESS: 500 ton, with 10 x 1 x 12 Burnham Simplex Union Pump, recon'd. \$4500.00
- 7066—HYDRAULIC PRESS: Rujak, 150 ton, with Steam Pump 2125.00
- 7195—COOKER: Hubbard, 5' x 10', cast steel heads, 25 HP. motor 1750.00
- 7154—COOKER: Anco, 4' x 10', cast steel heads, 25 HP. motor 1450.00
- 7197—HOG: Boss #26, 12 1/2" x 14 1/2" opening, 25 HP. mtr. & str. 1475.00
- 7171—BACON WASHER: Gruendler, ser. 12" cyl., 20 HP. mtr. 1475.00
- 7160—SHREDDER: Boss #734, V-belt pulley drive 900.00

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U. S. Yards, Chicago 9, Ill.
CLiffside 4-6900

BARCLAY & CO.

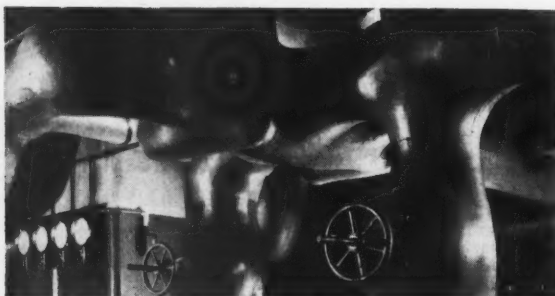
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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